

**K-12 EQUIPMENT
CUTSHEETS**

**TWENTY NINE PALMS
COMMUNITY CENTER**

TWENTY NINE PALMS, CA 90404

K12 Equipment Cutsheet Book

Provided by:

KITCHEN PROFESSIONALS

16742 Gothard St. Suite 103
Huntington Beach, CA 92647

714-841-0531

Fax: 714-841-9986

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Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 1 - TRASH RECEPTACLE, INDOOR (5 EA REQ'D)

Rubbermaid FG354060GRAY

Slim Jim® Container, 23 gallon, 22"W x 11"D x 30"H, with venting channels, molded-in handles, general purpose waste, open type without lid, high-impact plastic construction, gray, Made in USA



Slim Jim.

The Slim Jim® container delivers the durability needed for commercial environments combined with brand new innovation to increase worker productivity. New product features and accessories deliver the most efficient solution for collection, transportation, and disposal of multi-stream waste and recyclables.

Features and Benefits:

- Venting channels make removing liners up to 80% easier, improving productivity and reducing the risk of worker injury
- Four bag cinches secure liners around the rim of the container and allow for quick, knot-free liner changes
- Handles at the base and rim of the container improve grip and control while lifting and emptying full containers
- Rim with rib-strengthened design increases strength and resists crushing
- Build a recycling station with a variety of dolly and lid options to meet any facility need

COLORS AVAILABLE

Blue, Green, Black, Beige, Brown, Gray,

Yellow*, Red*

* 23-gallon only

Material Composition:

Injection molded with a high-quality resin blend.

Accessories:

STAINLESS STEEL DOLLIES

- Slim Jim® Single Dolly
- Slim Jim® Double Dolly
- Slim Jim® Triple Dolly
- Slim Jim® Quadruple Dolly

RESIN DOLLY

- Slim Jim® Trainable Dolly

LIDS

- Bottles and Cans Lid
- Paper Lid
- Mixed Recycling Lid
- Hinged Lid
- Swing Lid

SLIM JIM® CONTAINERS



23-Gallon Slim Jim® Container



16-Gallon Slim Jim® Container

SLIM JIM® CONTAINERS

SKU #	DESCRIPTION	COLOR	CAPACITY		LENGTH		WIDTH		HEIGHT		PACK SIZE
			GAL	L	IN	CM	IN	CM	IN	CM	
1971258	SLIM JIM® CONTAINER	GRAY	16	61	22"	55.88	11"	27.94	25"	63.50	4
1955959	SLIM JIM® CONTAINER	BLACK	16	61	22"	55.88	11"	27.94	25"	63.50	4
1971259	SLIM JIM® CONTAINER	BEIGE	16	61	22"	55.88	11"	27.94	25"	63.50	4
1956181	SLIM JIM® CONTAINER	BROWN	16	61	22"	55.88	11"	27.94	25"	63.50	4
1971257	SLIM JIM® CONTAINER	BLUE	16	61	22"	55.88	11"	27.94	25"	63.50	4
1955960	SLIM JIM® CONTAINER	GREEN	16	61	22"	55.88	11"	27.94	25"	63.50	4
FG354060GRAY	SLIM JIM® CONTAINER	GRAY	23	87	22"	55.88	11"	27.94	30"	76.20	4
FG354060BLA	SLIM JIM® CONTAINER	BLACK	23	87	22"	55.88	11"	27.94	30"	76.20	4
FG354060BEIG	SLIM JIM® CONTAINER	BEIGE	23	87	22"	55.88	11"	27.94	30"	76.20	4
1956187	SLIM JIM® CONTAINER	BROWN	23	87	22"	55.88	11"	27.94	30"	76.20	4
1956185	SLIM JIM® CONTAINER	BLUE	23	87	22"	55.88	11"	27.94	30"	76.20	4
1956186	SLIM JIM® CONTAINER	GREEN	23	87	22"	55.88	11"	27.94	30"	76.20	4
1956188	SLIM JIM® CONTAINER	YELLOW	23	87	22"	55.88	11"	27.94	30"	76.20	4
1956189	SLIM JIM® CONTAINER	RED	23	87	22"	55.88	11"	27.94	30"	76.20	4
FG354007BLUE	SLIM JIM® CONTAINER	BLUE (RECYCLING)	23	87	22"	55.88	11"	27.94	30"	76.20	4
FG354007GRN	SLIM JIM® CONTAINER	GREEN (RECYCLING)	23	87	22"	55.88	11"	27.94	30"	76.20	4

162707 | 123456

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8900 Northpointe Executive Park Drive, Huntersville, NC 28078



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Submittal Sheet

02/25/2021

ITEM# 2 - DESK W/ CHAIR (1 EA REQ'D)

NIC NIC

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Submittal Sheet

02/25/2021

ITEM# 3 - HAND SINK (1 EA REQ'D)

IMC Teddy CSW-2S-SS

Hand Sink, wall mounted, 14"W x 10" front-to-back x 5" deep bowl, (2) holes for 4" center splash-mounted faucet (included), 8" backsplash & side splashes, 6" apron, 1-1/2" drain opening, includes mounting bracket & clip with hardware, 20/300 stainless steel, NSF, Made in USA

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		1-1/2"



CSW Wall Hand Sink

General Information

Project Name: _____

Consultant: _____

Item #: _____

Model #: _____

Quantity: _____



Specifications

CSW Wall Hand Sink is constructed of 20GA type 300 series stainless steel, with integral backsplash and apron. Sink bowl is deep drawn with non-drip edges and built-in pitch to 1½" waste outlet. Stainless steel front apron conceals bowl. Mount to wall with wall screws through top and lower brackets. Sink bowl is 14" x 10" x 5".

Sink is mounted to wall with screws through rear flanges and offset wall strip.

Product Guide

CS Hand Sinks are dual designed for Institutional and Commercial applications. For use in kitchens and public areas, with abuse resistant features, such as integral apron, multi-point mounting surfaces and high quality faucets.

These sinks are an economical version of Models WS and HS Sinks.

Options are designed to make the sink suitable for a variety of locations throughout the facility, such as prep areas, administrative, receiving and shipping and public areas.

Options

- SS** - Side Splashes (Pair)
- TLG** - Adjustable Tubular Legs
- TWB** - Tubular Wall Brackets
- RSOD** - Rear Sink Overflow Drain
- CBW** - Custom Bowl Size

WALL HAND SINK - CSW

Sink Only Models	Faucet Mounting	Sink w/ Faucet Models	Overall Size
<input type="checkbox"/> CSW-1SX	1 Hole Splash	<input type="checkbox"/> CSW-1S	15½" x 17" x 13½"
<input type="checkbox"/> CSW-2SX	4" OC Splash	<input type="checkbox"/> CSW-2S	15½" x 17" x 13½"
<input type="checkbox"/> CSW-1DX	1 Hole Deck	<input type="checkbox"/> CSW-1D	15½" x 17" x 13½"
<input type="checkbox"/> CSW-2DX	4" OC Deck	<input type="checkbox"/> CSW-2D	15½" x 17" x 13½"
<input type="checkbox"/> CSW-1S-SSX	1 Hole Splash (w/ Side Splashes)	<input type="checkbox"/> CSW-1S-SS	15½" x 17" x 13½"
<input type="checkbox"/> CSW-2S-SSX	4" OC Splash (w/ Side Splashes)	<input type="checkbox"/> CSW-2S-SS	15½" x 17" x 13½"



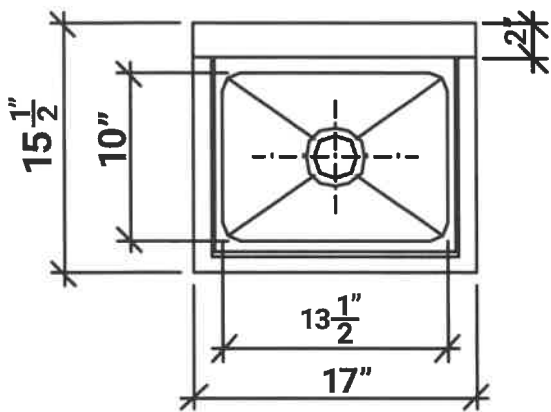
CSW-80 1220



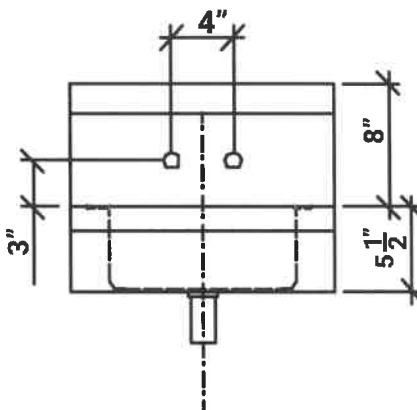
IMC/TEDDY
DECADES OF FINE CRAFTSMANSHIP

CSW
Wall Hand Sink

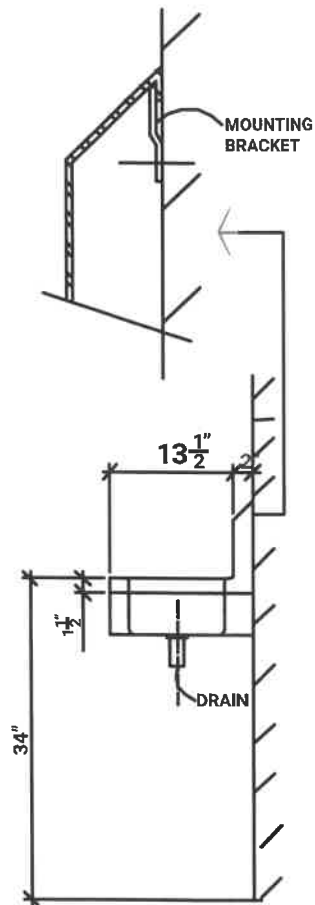
DRAWINGS



PLAN



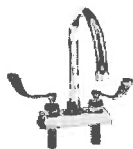
ELEVATION



END VIEW

ACCESSORIES

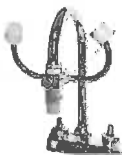
(See Price Book Pg. 60-62)



RGLH
Gooseneck Faucet



EFD
Electronic Faucet



EW-S
Eye Wash Faucet



TD
Towel Dispenser



CTSD
Combo Towel &
Soap Dispenser



ITSD
Integral Towel &
Soap Dispenser

Specifications subject to change without notice.

CSW-80 1220

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Submittal Sheet

02/25/2021

ITEM# 5 - REACH-IN FREEZER (2 EA REQ'D)

True Mfg. - General Foodservice STA1F-1S-HC

SPEC SERIES® Freezer, reach-in, -10°F, one-section, (1) stainless steel door with lock, cam-lift hinges, digital temperature control, (3) chrome shelves, LED interior lights, stainless steel front & sides, aluminum interior, 5" castors, R290 Hydrocarbon refrigerant, 1/2 HP, , cULus, UL EPH Classified, Made in USA

ACCESSORIES

Mfr	Qty	Model	Spec
True Mfg. - General Foodservice	2		Warranty - 7 year compressor (self-contained only), please visit www.Truemfg.com for specifics
True Mfg. - General Foodservice	2		Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics
True Mfg. - General Foodservice	2		Door hinged right standard
True Mfg. - General Foodservice	2		(3) chrome shelves and shelf supports standard per section
True Mfg. - General Foodservice	4		Chrome plated shelf (includes shelf clip supports) (specify for left, center or right section, if applicable), each
True Mfg. - General Foodservice	2		5" castors, set of 4, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	6		1/2		



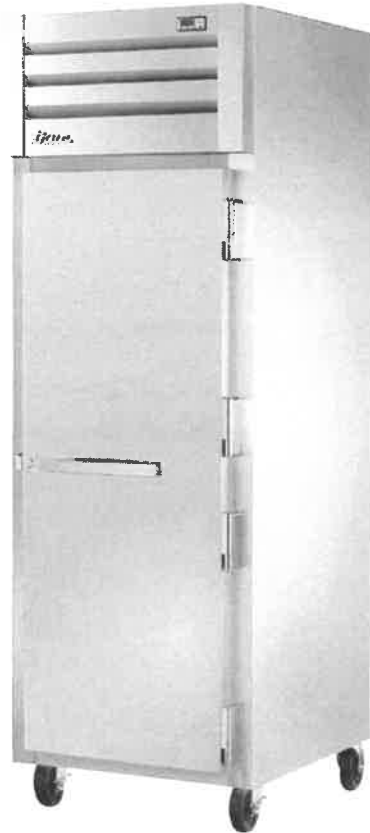
TRUE MANUFACTURING CO., P.C. • U.S.A. FOODSERVICE DIVISION • 2001 East Terra Lane • O Fallon, Missouri 63366-4434
 ph 636.240.2800 • toll free 800.325.6152 • fax 636.272.2908 • parts fax 636.272.9471 • www.truemfg.com

PROJECT NAME	LOCATION	AIA #
ITEM #	QTY	MODEL #
		CIC #

SPEC SERIES®

REACH-IN SOLID SWING DOOR FREEZERS WITH HYDROCARBON REFRIGERANT

models	STR1F-1S-HC	STA1F-1S-HC	STG1F-1S-HC
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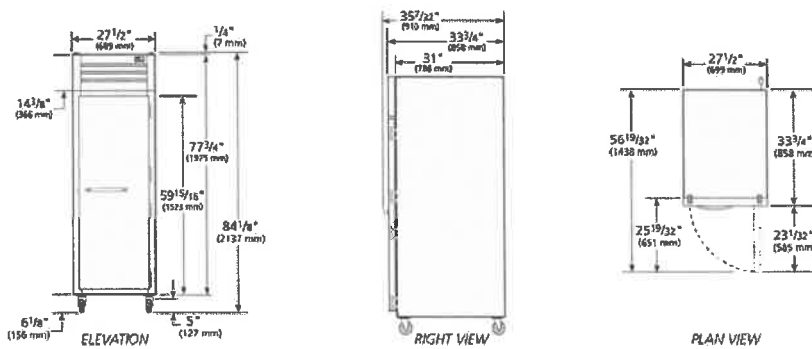


STR1F-1S-HC	
Exterior	Stainless steel door, front & sides.
Interior	Stainless steel side walls, back, floor, door liner, & ceiling.
Shelving	(1) Interior kit option included per full section, factory installed.

STA1F-1S-HC	
Exterior	Stainless steel door, front & sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.
Shelving	(3) Heavy duty, chrome plated, wire shelves per section.

STG1F-1S-HC	
Exterior	Stainless steel door & front, with matching aluminum sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.
Shelving	(3) Heavy duty, PVC coated, wire shelves per section.

plan view



SPECIFICATIONS

Dimensions	in.	mm.
Width	27 1/2	699
Depth	33 3/4	858
Height	77 3/4	1975
Electrical	U.S.	International
Horsepower	1/2	N/A
Amps	6.0	N/A
Voltage	115/60/1	
NEMA	5-15P	
Cord Length	9 ft.	2.74 M.

115/60/1
 NEMA-5-15R

* Height does not include 6 1/8" (156 mm) for castors or 6" (153 mm) for optional legs. Height does not include 1/4" (7mm) for system mechanical components.
 † Depth does not include 1 1/2" for door handle.

Specifications subject to change without notice.
 *Chart dimensions are rounded up to the nearest 1/8" (millimeters rounded up to the next whole number).

MADE WITH INNOVATION IN THE USA 5 YEAR WARRANTY USA UL US natural refrigerant	APPROVALS	AVAILABLE AT
6/18	Printed in U.S.A.	



TRUE MANUFACTURING CO., INC. • U.S.A. FOODSERVICE DIVISION • 2001 East Terra Lane • St. Louis, Missouri 63106-4431
 ph: 636.210.2100 • toll free: 800.325.6152 • fax: 636.212.2408 • parts fax: 636.212.2411 • www.truemfg.com

PROJECT NAME	LOCATION	AIA #	
ITEM #	QTY	MODEL #	SIS #

SPEC SERIES®

REACH-IN SOLID SWING DOOR FREEZERS WITH HYDROCARBON REFRIGERANT

models	STR1F-1S-HC	STA1F-1S-HC	STG1F-1S-HC
--------	-------------	-------------	-------------



standard features

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains -10°F (-23.3°C) temperatures. Ideal for both frozen foods and ice cream.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity.
- Automatic defrost system time-initiated, temperature-terminated. Saves energy consumption and provides shortest possible defrost cycle.
- Automatic evaporator fan motor delay during defrost cycle.

CABINET CONSTRUCTION

- Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter plate castors - locks provided on front set.

DOOR

- Lifetime guaranteed bolt style door lock standard.
- Lifetime guaranteed heavy duty all metal working door handle.
- Positive seal self-closing door with 120° stay open feature. Lifetime guaranteed external cam lift door hinges, four (4) per door section.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

LIGHTING

- LED interior lighting, safety shielded.

MODEL FEATURES

- Exterior digital temperature display, available with either °F or °C.
- Evaporator epoxy coated to eliminate the potential of corrosion
- Curb mounting ready.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

OPTIONAL FEATURES/ ACCESSORIES

- (upcharge & lead times may apply)
- 6" (153 mm) standard legs.
 - 6" (153 mm) seismic/flanged legs.
 - 6" (153 mm) stainless steel legs.
 - Field reversible hinge.
 - Additional shelves.
 - Stainless back. (STR, STA, STG)
 - Security package.

SHELVING KIT OPTIONS

- STR series kits factory installed at no charge. STA & STG series kits field installed, upcharge applies, lead times may apply.
- Kit #1: Nine (9) sets of #1 type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan or two (2) 14"L x 18"D (356 mm x 458 mm) pans.
- Kit #2: One (1) set half-section #2 steel rod tray slides and pilasters (field installed), rim support of one (1) 18"L x 26"D (458 mm x 661 mm) pan.
- Kit #3: Six (6) sets of universal type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan, two (2) 14"L x 18"D (356 mm x 458 mm) pans or two (2) 12"L x 20"D (305 mm x 508 mm) pans.
- Kit #4: Three (3) chrome shelves 26 5/16"L x 21 9/16"D (669 mm x 548 mm). Optional wall mounted shelf support pilasters (field installed) with four (4) shelf clips per shelf available; adjustable on 1/2" (13 mm) increments (must order at time of cabinet order).
- Additional kit option components available individually.

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER
 SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
ST()1F-1S-HC					

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Submittal Sheet

02/25/2021

ITEM# 6 - WASTE BASKET (2 EA REQ'D)

Rubbermaid FG295600GRAY

Waste Basket, 28 quart, 14-3/8"W x 10-1/4"D x 15-1/8"H, medium, soft, rolled rims, all plastic, won't chip, rust or dent, gray , Made in USA

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Submittal Sheet

02/25/2021

ITEM# 12 - FRYER DUMP STATION (1 EA REQ'D)

Pitco SSHBNB55

Solstice Supreme™ Bread & Batter Cabinet, with BNB dump station, fryer match design, approximately 15-5/8" wide, includes 4-5/8" recessed pan and screen, standard finish, stainless steel front, sides & door, for SSH55 fryers, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Pitco	1		1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard
Pitco	1	B3901504	Casters, 9" adjustable swivel (set of 4) non-lock rear & lock front casters, ALL Solstice BNB's



Project _____

Item No. _____

Quantity _____

Model SSHBNB Solstice Supreme Bread & Batter Cabinet-Dump Station



SSHBNB75 with optional
food warmer, top shelf and casters

Model SSHBNB Solstice Supreme Bread & Batter Cabinet-Dump Station

HIGH EFFICIENCY SERIES OF GAS FRYERS

To be used with the Energy Saving High Production of Solstice Supreme Fryer line. Unit can be installed on either side or between fryer(s). Design to match existing or accompanying fryers. Pan area allows for holding and draining of finished product. Drain screen easily lifts out for cleaning. Bottom Shelf provides ample storage for breading, batter, food utensils, etc. **Bottom Shelf is not provided when a filter pump or flush hose is located inside the dump station.*

Cabinet: polished stainless steel front, sides, door and splash back. Aluminized steel back. Tank: stainless steel. Heavy Duty 3/16" (.48 cm) door hinge. Welded pan with an extra smooth peened finish ensures easy cleaning.

ACCESSORIES/OPTIONS

(AT ADDITIONAL COST)

- Extra High Basket Hangers
- Cover and (or) Flush Top Work Surface
- Flat Top Work Surface (no splash back)
(not available with Food warmer/Heat Lamp)
- Foodwarmer/Heat Lamp
 - Single Food Warmer / Heat Lamp
 - Dual Food Warmer / Heat Lamp - SSHBNB75 only.
- Polished Stainless Steel Back
- 9" (22.9 cm) adjustable, non-locking rear & front lock casters
- Scooped Pan Liner in lieu of drain screen (for scooping of French Fries, etc.) (not available with Flat Top)
- Work Shelf Top
- Center shelf inside cabinet

STANDARD FEATURES & ACCESSORIES

- Recess Pan 4-5/8" (11.75 cm)
- Removable drain screen
- Removable basket hanger, requires no tools
- 9" (22.9 cm) adjustable legs, easier access to clean
- Bottom Shelf

TYPICAL APPLICATIONS

High Volume restaurants or multi-store restaurant chains Providing a draining and holding area for finished products. Provide additional work area when used with optional flat or flush work surface.



Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304

603-225-6684 • FAX: 603-225-8497 • www.pitco.com

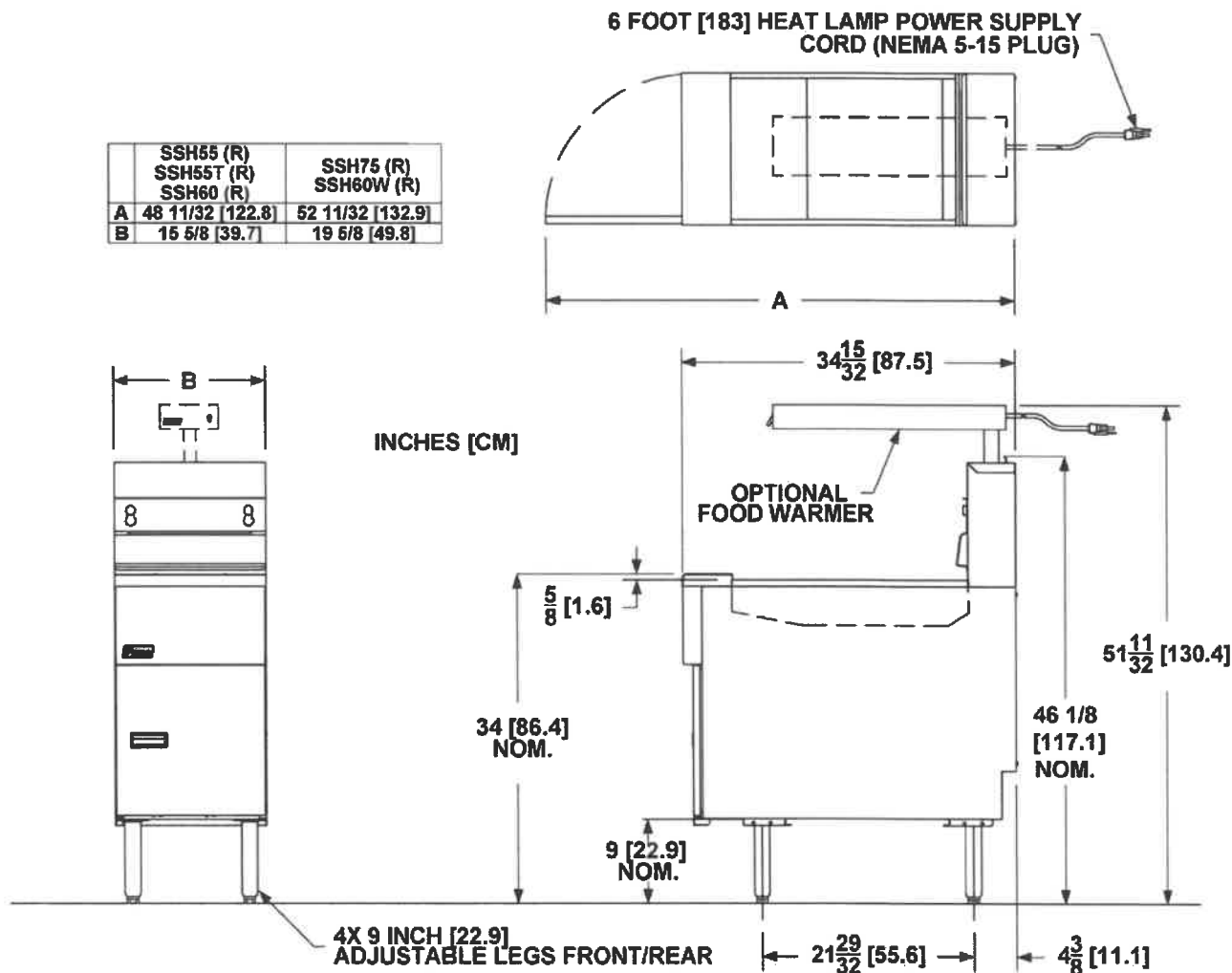
L10-269 Rev 0 04/13

Printed in the USA



Model SSHBNB Solstice Supreme Bread & Batter Cabinet-Dump Station

Model SSHBNB Solstice Supreme Bread & Batter Cabinet-Dump Station



ORDERING INFORMATION

Specify model number of fryers desired and placement of dump station.
 BNB-SSH model numbers indicates dump station for high efficiency gas cooking systems only.

ELECTRICAL

Per each Food warmer	115V 60HZ	220-230-240V 50HZ
	6.3 amps	3.1 amps

SHIPPING INFORMATION (Approximate)

Model	Shipping Weight	Shipping H x W x L	Shipping Cube
BNB-SSH 15-5/8" SERIES	150 lb (68.0 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.8 cm)	34.6 ft ³ (1.0m ³)
BNB-SSH 19-5/8" SERIES	175 lb (79.4 kg)		

SHORT FORM SPECIFICATION

Provide Pitco Model Solstice Supreme BNB-SSH Bread & Batter Cabinet - Dump Station. Unit shall be a one piece cabinet to match the dimensions of existing or new SSH Gas equipment. Bread & Batter Cabinet - Dump Station shall be supplied with a removable drain screen, 4-5/8 in (11.5 cm) recessed pan and basket hanger.

Provide options and accessories as follows.



Pitco Frialator, Inc • P.O. Box 501, Concord, NH 03302-0501 • 509 Route 3A, Bow, NH 03304

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Kitchen Professionals

Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 13 - GAS FLOOR FRYER (1 EA REQ'D)

Pitco SSH55

Solstice Supreme™ High Efficiency Fryer, gas, 40-50 lb. oil capacity, full tank, solid state controls, boil out & melt cycle, drain valve interlock, matchless ignition, self-clean burner, downdraft protection, stainless steel tank, front & sides, total 80,000 BTU, ENERGY STAR®, CSA Flame, CSA Star, NSF, CE

ACCESSORIES

Mfr	Qty	Model	Spec
Dormont	1	1675KITCF2S48	Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long covered with stainless steel braid, coated with blue antimicrobial PVC, (1) Safety Quik® QDV, (2) Swivel MAX®, and coiled restraining cable with hardware, 160,000 BTU/hr minimum flow capacity, limited lifetime warranty
Pitco	1		1 year parts and labor warranty from the date of installation up to a maximum of 15 months from the date of manufacture (with appropriate documentation), standard
Pitco	1		Gas to be determined
Pitco	1		(SSTC) Solid State Controller, standard
Pitco	1	P6072145	Basket, (2) oblong/twin size, 13-1/2" x 6-1/2" x 5-3/4" deep, long handle, regular mesh (shipped std (n/c) with models "T" SG14, SG14R, SSH55, SE14, SE14X, SE14B, SG14T, 35+, 45+, fryer batteries shipped with (1) per fryer
Pitco	1		Stainless steel splashguard (6"), reversible (L/R)
Pitco	1	B3901504	Casters, 9" adjustable swivel (set of 4) non-lock rear & lock front casters, solstice supreme, SG, SE, VF and flat bottom fryers, pasta cookers, rethermalizers, BNB

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	.7				

GAS

	SIZE	MBTU	KW
1	3/4"	80.0	

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					



SOLSTICE SUPREME (SSH) SERIES
SSH55(R), 55T(R), 60(R), 60W(R), 75(R) Gas Fryers

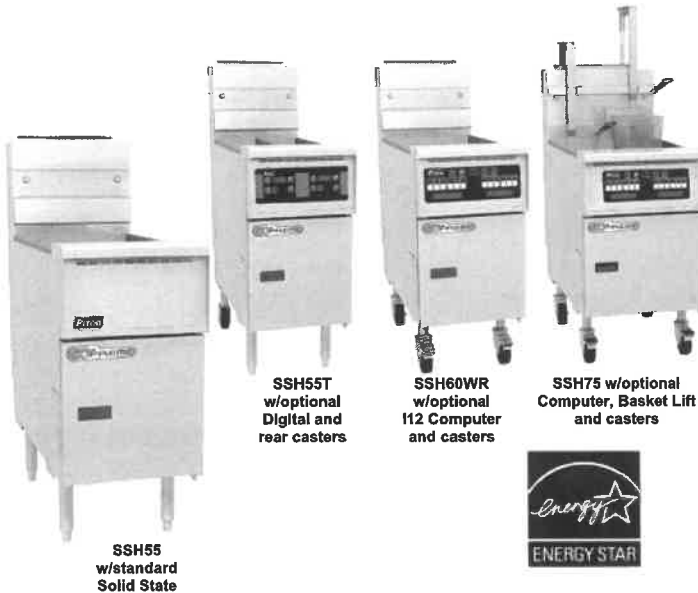
Project _____

Item No. _____

Quantity _____



SOLSTICE SUPREME (SSH) SERIES SSH55(R), 55T(R), 60(R), 60W(R), 75(R) Gas Fryers



SSH55
w/standard
Solid State

SSH55T
w/optional
Digital and
rear casters

SSH60WR
w/optional
I12 Computer
and casters

SSH75 w/optional
Computer, Basket Lift
and casters



**ENERGYSTAR® Models

STANDARD FEATURES & ACCESSORIES

- Tank - stainless steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology, No blower or ceramics
- High Efficiency design, EnergyStar performance
- Patented Self Cleaning Burner & Down Draft Protection
- Solid State T-Stat with melt cycle & boil out mode
- Matchless Ignition automatically lights the pilot when the power is turned on and saves you money during off times
- DVI drain valve interlock safety system turns the heat off preventing the oil from scorching / overheating.
- High Temperature safety limit switch
- Heavy duty 3/16" bottom door hinge
- 1 1/4" (3.2 cm) Full port drain valve for fast draining
- Separate Manual gas shutoffs, for front servicing
- Integrated flue deflector
- 9" (22.9 cm) adjustable legs, easier access to clean
- Tube rack, allows crumbs & debris into cool zone
- Removable basket hanger, requires no tools
- Drain Line Clean out rod
- Drain Extension
- Fryer cleaner sample packet
- Choice of basket options :
 - 2-Twin Baskets
 - 1-Full Basket (not available on SSH55T or Basket Lifts)

HIGH EFFICIENCY SERIES OF GAS FRYERS

For Energy Saving High Production Frying specify Pitco Model SSH55(R),55T(R),60(R),60W(R),75(R) tube fired gas fryers with Solstice Supreme Burner Technology which provides very dependable atmospheric heat transfer and fuel saving ENERGYSTAR® performance without the need for complex power blowers. This patented atmospheric burner system with its long lasting alloy heat baffles reaches up to 70% thermal efficiency and delivers lower flue temperatures. New Patented Self Cleaning Burner goes through a daily 30 second cleaning cycle to keep your burners tuned to operate in the most energy efficient manner. Ventilation troubles are virtually eliminated with the Patented Down Draft Protection that safely monitors your fryer, making this a low maintenance, highly reliable fryer. High volume restaurants and multi-store chains can benefit from lower operational energy cost and lower annual maintenance and repair cost.

MODELS AVAILABLE

- 55 Series (40-50 lbs, 14" x 14" fry area)**
- SSH55** (80 Kbtu/hr, 23.4 kW, 88 MJ)
 - SSH55R (100 Kbtu/hr, 29.3 kW, 105 MJ)
- 55T Twin Vat Series (20-25 lbs, 7" x 14" fry area/side)**
- SSH55T (40K btu/hr, 11.7 kW, 44 MJ /side)
 - SSH55TR (50K btu/hr, 14.6 kW, 53 MJ /side)
- 60 Series (50-60 lbs, 14" x 18" fry area)**
- SSH60** (80K btu/hr, 23.4 kW, 88 MJ)
 - SSH60R (100K btu/hr, 29.3 kW, 105 MJ)
- 60W Series (50-60 lbs, 18" x 14" fry area)**
- SSH60W** (100K btu/hr, 29.3 kW, 110 MJ)
 - SSH60WR (125K btu/hr, 36.6 kW, 132 MJ)
- 75 Series (75 lbs, 18" x 18" fry area)**
- SSH75** (105K btu/hr, 30.8 kW, 116 MJ)
 - SSH75R (125K btu/hr, 36.6 kW, 132 MJ)

OPTIONS & ACCESSORIES (AT ADDITIONAL COST)

- Digital Controller (2 timers w/melt cycle)
- Intellifry I-12 Computer (12 elastic timers w/melt & boil out)
- Backup thermostat (only on Digital and I-12 computer)
- Basket Lift (must be ordered with Digital Control or Computer)

(To meet AGA/CGA/CSA specification, must be ordered with casters & installed with flexible gas hose w/restraining cable)
- Stainless Steel back (not available with basket lift)
- 9"(22.9 cm) adjustable,non-lock rear & front lock casters
- Flexible gas hose with disconnect and restraining cable
- Tank cover
- 3-Triple Baskets (not available on 55T or Basket Lifts)
- Consult Factory for other basket configurations
- Splash Guard reversible (L/R) 6" 8" 12" 18"
- Work Shelves call factory for specifications and availability
- Fish Grids (not available on 55T)
- Institutional Prison security package
- BNB Dump Station, see BNB spec sheet L10-269
- Filter System options (See Spec Sheet):
 - Filter drawer (L10-134)
 - SoloFilter (L10-267)



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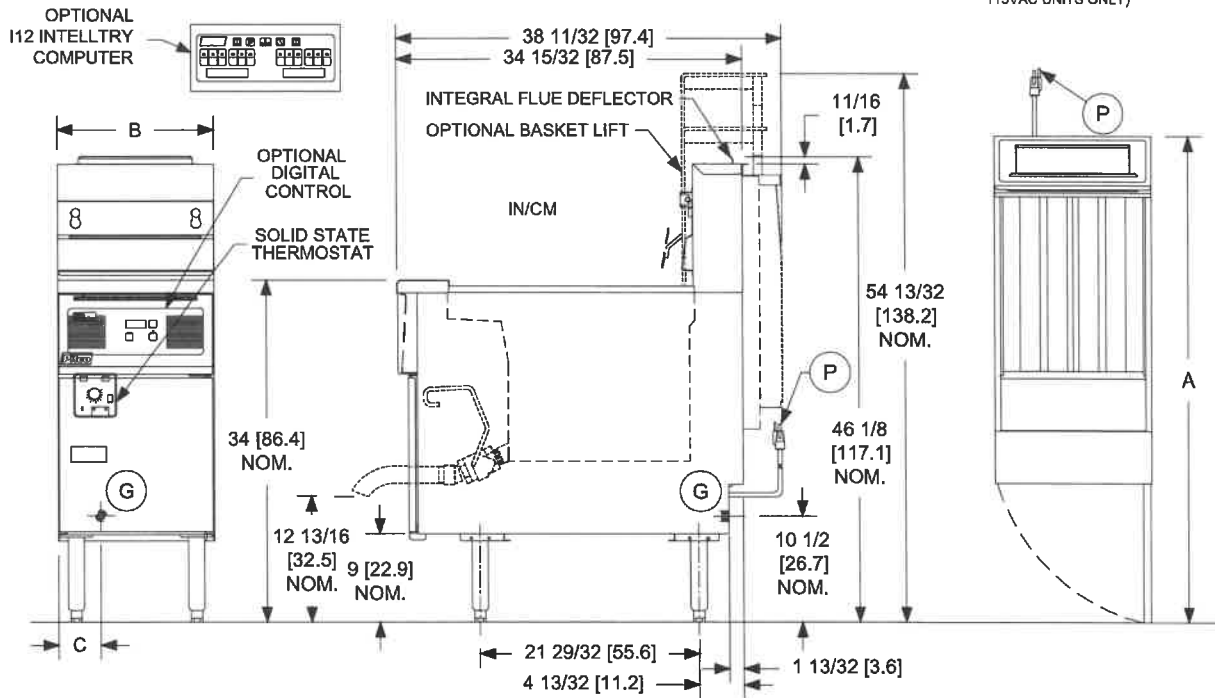


SOLSTICE SUPREME (SSH) SERIES SSH55(R), 55T(R), 60(R), 60W(R), 75(R) Gas Fryers

SOLSTICE SUPREME (SSH) SERIES SSH55(R), 55T(R), 60(R), 60W(R), 75(R) Gas Fryers

	SSH55 (R) SSH55T (TR)	SSH75 (R)	SSH60 (R)	SSH60W (R)
A	48 11/32 [122.8]	52 11/32 [132.9]	48 11/32 [122.8]	52 11/32 [132.9]
B	15 5/8 [39.7]	19 5/8 [49.8]	15 5/8 [39.7]	19 5/8 [49.8]
C	4 1/4 [10.8]	6 1/4 [15.9]	4 1/4 [10.8]	6 1/4 [15.9]

- (G) 3/4 INCH GAS CONNECTION (CE 3/4 INCH BSP ADAPTOR ADDS 1 1/2 [3.8] TO CONNECTION)
- (P) 6 FOOT (183 CM) POWER CORD (NEMA 5-15 PLUG 115VAC UNITS ONLY)



INDIVIDUAL FRYER SPECIFICATIONS

Model	Frying Area	Cook Depth	Oil Capacity
SSH55, 55R	14 x 14 in (35.6 x 35.6 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	40 - 50 Lbs (18 - 23 kg)
SSH55T, 55TR per side	7 x 14 in (35.6 x35.6cm)	3-1/4 - 5 in (8.3 -12.7 cm)	20 - 25 Lbs (9 -11 kg)
SSH60, 60R	14 x 18 in (35.6 x 45.7 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	50 - 60 Lbs (23 - 27 kg)
SSH60W, 60WR	18 x 14 in (45.7 x 35.6 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	50 - 60 Lbs (23 - 27 kg)
SSH75, 75R	18 x 18 in (45.7 x 45.7 cm)	3-1/4 - 5 in (8.3 -12.7 cm)	75 Lbs (34 kg)

FRYER SHIPPING INFORMATION (Approximate)

Model	Shipping Weight	Add for Each Bsk/Lifts	Shipping Crate Size H x W x L	Shipping Cube
SSH55, SSH55R	208 Lbs (94.5 kg)	308 Lbs (140 kg)	59 x 23 x 44 in (149.8 x 58.4 x 111.7 cm)	34.6 ft ³ . (1.0m ³)
SSH55T, SSH55TR	230 Lbs (104 kg)	330 Lbs (150 kg)		
SSH60, SSH60R	226 Lbs (102.5 kg)	326 Lbs (149 kg)		
SSH60W, SSH60WR	275 Lbs (124.5 kg)	376 Lbs (171 kg)		
SSH75, SSH75R	275 Lbs (124.5 kg)	376 Lbs (171 kg)		

INSTALLATION INFORMATION

GAS SYSTEM REQUIREMENTS			ELECTRIC SYSTEM REQUIREMENTS (50/60 hz)			
Gas Type	Store Supply Pressure *	Burner Manifold Pressure	Amps	# of Cord	115V	208 / 220-240V
Natural	7 - 10" w.c.(17.4 mbars/ 1.7 kPa)	4" w.c. (10 mbars / 1 kPa)	Fryer	1	0.7	0.4
Propane	11 - 13" w.c.(27.4 mbars/ 2.7 kPa)	10" w.c. (25mbars/2.4 kPa)				

* Check plumbing / gas codes for proper gas supply line sizing to sustain burner pressure when all gas appliances are full on.

CLEARANCES

Front min.	Floor min.	Combustible material		Non-Combustible material		Fryer Flue Area
30" (76.2 cm)	6" (15.25 cm)	Sides min.	Rear min.	Sides min.	Rear min.	Do not block / restrict flue gases from flowing into hood or install vent hood drains over the flue.
		6" (15.2cm)	6" (15.2cm)	0"	0"	

SHORT FORM SPECIFICATIONS

Provide Pitco Solstice Supreme Model (SSH xxx) tube fired high efficiency / high production gas floor fryer with ENERGYSTAR[®] performance. Fryer shall be xx-xx lbs oil capacity, xxx Kbtu/hr, xx" by xx" fry area, stainless peened tank, stainless front, door, sides. Patented Blower Free atmospheric burner system with up to 70% thermal efficiency, Patented self cleaning burners, down draft protection, matchless ignition, drain valve interlock, behind the door solid state t-stat with melt and boil mode (or specify optional digital controller or computer controls), separate gas shut off, 3/4" npt rear gas connect, recessed cabinet back, 1-1/4" Full port drain, 3/16" bottom hinge, 9" adjustable legs, manual reset high limit. If supplied with casters: Casters with 1" min. adjustment and front toe locks. Provide options and accessories as follows:



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For Commercial Applications

Job Name _____
 Job Location _____
 Engineer _____
 Approval _____

Contractor _____
 Approval _____
 Contractor's P.O. No. _____
 Representative _____
 SKU _____

Double Swivel MAX®/Safety Quik® Quick-Disconnect Valve Assemblies
Sizes: ½" to 1" (15 to 25mm)

Double Swivel MAX/Safety Quik Quick-Disconnect Valve Assemblies combine flexible movement and one-handed Quick-Disconnect functionality with a unique safety shut-off. By preventing users from accidentally turning on the gas while the appliance is not connected to the supply line, the Double Swivel MAX/Safety Quik Assemblies protect your employees and your business. 360° movement of Swivel MAX at both ends of the assemblies allows appliances to safely be positioned closer to the wall – increasing your kitchen aisle space and prolonging the life of your connectors.

Features

Swivel MAX®

Multi-plane Fitting Aluminum body, plated steel fitting
 Movement 360° rotational end fitting

Safety Quik® Quick-Disconnect Valve

Quick-Disconnect..... Flat face, push-to-connect; brass body
 Protection Valve..... Full port brass ball valve
 Thermal Shut-off..... Shuts off gas flow within a temperature range of 250°F - 300°F (121°C - 149°C)

Specifications

The Dormont Blue Hose™

Tubing Annealed, 304 stainless steel
 Braiding Multi-strand, stainless steel wire
 Coating Blue antimicrobial PVC, melts at 350°F (177°C) coating will not hold a flame
 End Fittings Carbon steel; zinc trivalent chromate
 Stress Guard® 360° rotational end fitting at both ends

Additional Components

Restraining Device PVC-coated, steel multi-strand cable and mounting hardware
 Elbow Malleable iron

Approvals & Certifications

NSF/ANSI 169 – Special purpose food equipment and devices
 ANSI Z21.69/CSA 6.16 – Connectors for moveable gas appliances
 UL 567 – Pipe connections for flammable and combustible liquids and LP gas
 ANSI Z21.15/CSA 9.1 – Manually operated gas valves for appliances, appliance connector
 ANSI Z21.90/CSA 6.24 – Gas convenience outlets
 Meets requirements of ANSI Z223.1/NFPA 54 National Fuel Gas Code
 Not for use in temperatures less than 32° (0°C). For indoor use only.
 Max operating pressure 1/2 psi.
 Refer to the catalog for additional approvals and certifications or go to www.dormont.com.

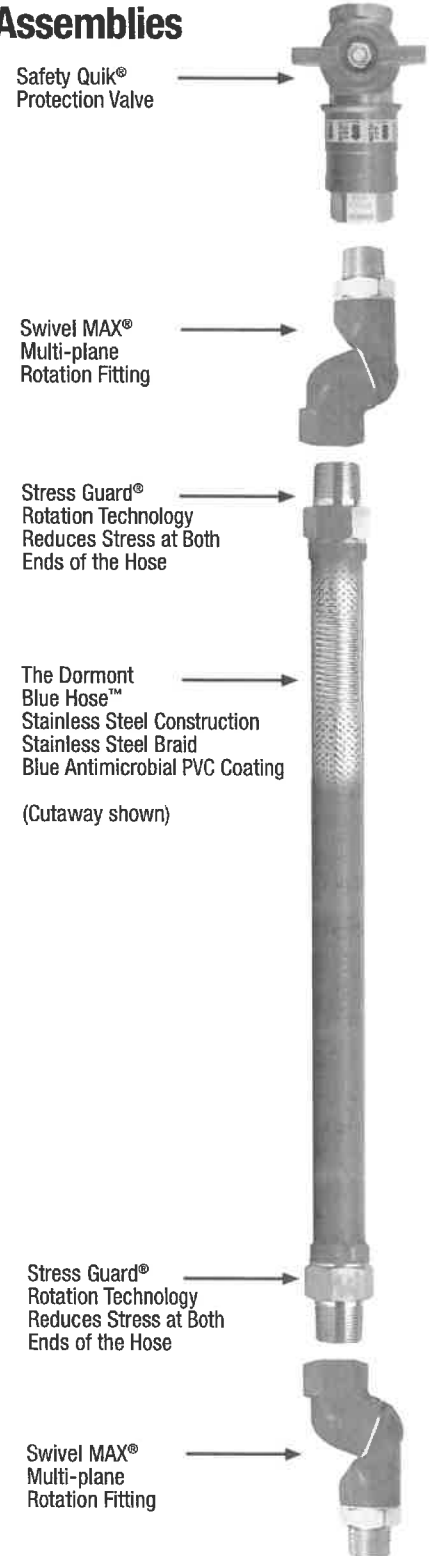


A restraining device is required for all moveable gas equipment.



The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because they are manufactured

in the USA under an ISO qualified production process and to multiple design certifications, you can Connect with Confidence with the Dormont Safety System.



Double Swivel MAX[®] with Safety Quik[®] Quick-Disconnect Valve Deluxe Kit Assembly

Ordering Information

		LENGTH				
Configuration	Size I.D.	24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
Deluxe Kit*	½" (15mm)	1650KITCF2S24	1650KITCF2S36	1650KITCF2S48	1650KITCF2S60	1650KITCF2S72
Hose Assembly**		1650BPCF2S24	1650BPCF2S36	1650BPCF2S48	1650BPCF2S60	1650BPCF2S72
Deluxe Kit*	¾" (20mm)	1675KITCF2S24	1675KITCF2S36	1675KITCF2S48	1675KITCF2S60	1675KITCF2S72
Hose Assembly**		1675BPCF2S24	1675BPCF2S36	1675BPCF2S48	1675BPCF2S60	1675BPCF2S72
Deluxe Kit*	1" (25mm)	16100KITCF2S24	16100KITCF2S36	16100KITCF2S48	16100KITCF2S60	16100KITCF2S72
Hose Assembly**		16100BPCF2S24	16100BPCF2S36	16100BPCF2S48	16100BPCF2S60	16100BPCF2S72

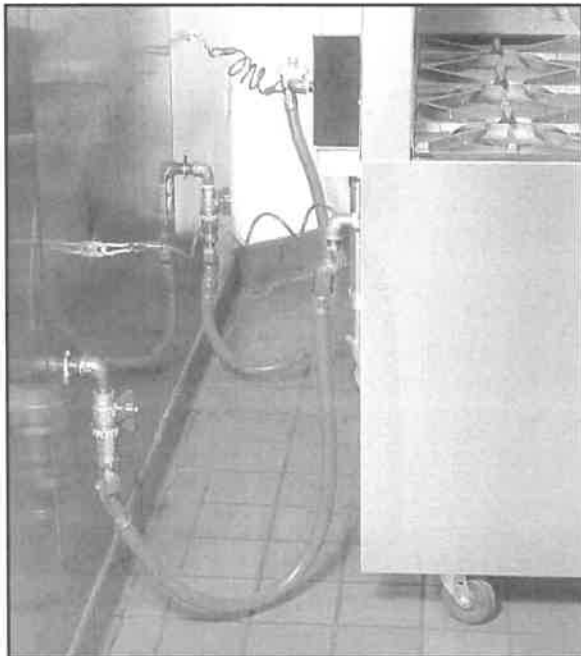
BTU/hr Flow Capacity Natural Gas (Flow rating BTU/hr 0.64 SP. GR. @ 0.5 inch WC pressure drop)

		LENGTH				
Model	Size I.D.	24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
1650BPCF2S	½" (15mm)	77,000	69,000	60,000	54,000	48,000
1675BPCF2S	¾" (20mm)	205,000	193,000	160,000	140,000	124,000
16100BPCF2S	1" (25mm)	366,000	336,000	295,000	261,000	247,000

*Deluxe Kits include: The Dormont Blue Hose, Double Swivel MAX, Safety Quik, restraining device

**Hose Assembly include: The Dormont Blue Hose, Double Swivel Max, Safety Quik

Typical Installation



The Dormont Blue Hose™

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



SwivelMAX

- Reduces stress on connector
- Increases kitchen aisle space by allowing connector to be positioned closer to the wall



Safety Quik

- Prevents user from turning on gas while appliance is disconnected
- Thermal shutoff within a temperature range of 250°F - 300°F (121°C - 149°C)



Restraining Device

- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector



We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.



A Watts Water Technologies Company

ES-D-DBLSwivelSafetyQuik 1404



ISO 9001-2008
CERTIFIED

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Kitchen Professionals

Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 14 - REFRIGERATED EQUIPMENT BASE (1 EA REQ'D)

Montague RB-84-SC

Legend™ Heavy Duty Extreme Cuisine Refrigerated Equipment Base/Stand, 84" W, two-section, side mounted self-contained refrigeration, (4) 27-1/4" wide drawers, (8) pan capacity (pans NOT included), welded stainless steel body, frame, front, sides & top, 6" adjustable stainless steel legs, 1/2 HP, , cord & plug, cULus, UL EPH Classified

ACCESSORIES

Mfr	Qty	Model	Spec
Montague	1		Standard warranty: one year parts and labor warranty
Montague	1		4 year (parts only) compressor warranty, Self-contained units only.
Montague	1		Casters with 5" wheel 6" OA (set of 8), in lieu of legs

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-20P	12.36		1/2		



LEGEND™ Heavy-Duty Refrigerated Chef Bases

Item No. _____

Project _____

Quantity _____



Model RB-72-SC Refrigerated Chef Base shown with optional Marine Top and casters

SHORT/BID SPECIFICATION

Refrigerated base shall be a Montague **Legend** Refrigerated Chef Base:

- RB-___** [Specify width: 36" (914mm), 48" (1219mm), 60" (1524mm), 72" (1829mm), 84" (2134mm), 96" (2438mm) or 108" (2743mm)]
- **___** [Specify: R = Remote Refrigeration (condensing unit by others) or SC = Self Contained Refrigeration Package]

...heavy-duty low ergonomic-height low profile refrigerator designed to support heavy countertop cooking equipment with integrated transition base, 304 Stainless steel front, sides, top, bottom and back, Digital Thermometer, Turbo Coil powered evaporator coil, Heavy-duty, full extension ventilated drawer system, with 2" (51mm) thick foamed in place, environmentally friendly, Non GWP, Non ODP, Kyoto Protocol compliant, polyurethane foam and 6" (152mm) high stainless steel height-adjustable legs standard; plus all the features listed and options/accessories checked:

REFRIGERATION PACKAGE FEATURES:

- SC Self-Contained Models:**
 - Energy efficient hermetic compressor/condenser system
 - Hot Gas Condensate System
 - Coated evaporator coil by Turbo-Coil
 - Digital thermostat temperature control
 - 6' (1829mm) power cord with grounded NEMA plug
 - Compressor compartment on right end
 - Condenser coil screen- Removable/ washable
 - Three year standard parts and labor warranty
 - Five year parts and labor warranty on Compressor
 - Five year parts and labor warranty on Turbo-Coil coated evaporated coil
- R Remote Models**
 - Fully assembled evaporator coil, expansion valve, solenoid, and thermostat
 - Coated evaporator coil by Turbo Coil
 - Digital thermostat temperature control.
 - 6" (153mm) power leads with field access junction box
 - Three-year standard parts and labor warranty
 - Five year parts and labor warranty on Turbo-Coil coated evaporated coil
 - Refrigeration, drain line and electric connection will be stubbed out as specified: LE left-end, RE right-end, BL back-left, BR back-right

Self-Contained MODEL GUIDE

Model Number	Unit Width Inches (mm)	Drawers: Width & No.			Total Full Pans
		14-3/8" (356mm)	22-3/8" (568mm)	27-1/4" (692mm)	
RB-36-SC	36" (914)	2			2
RB-48-SC	48" (1219)			2	4
RB-60-SC	60" (1524)	2	2		6
RB-72-SC	72" (1829)		2	2	8
RB-84-SC	84" (2134)			4	8
RB-96-SC	96" (2438)		4	2	12
RB-108-SC	108" (2743)			6	12

Remote Refrigeration MODEL GUIDE

Model Number	Unit Width Inches (mm)	Drawers: Width & No.			Total Full Pans
		14-3/8" (356mm)	22-3/8" (568mm)	27-1/4" (692mm)	
RB-36-R	36" (914)			2	4
RB-48-R	48" (1219)	2	2		6
RB-60-R	60" (1524)		2	2	8
RB-72-R	72" (1829)			4	8
RB-84-R	84" (2134)		4	2	12
RB-96-R	96" (2438)			6	12
RB-108-R	108" (2743)		6	2	16

HEAVY-DUTY DRAWER SYSTEM FEATURES:

- Full extension, 250 lbs (45 kg) individual drawer weight capacity
- Can accommodate up to 6" (152mm) deep, 12" x 20" (305 x 508mm) pans in top drawer and 4" (102mm) in the bottom drawer
- Heavy 14-gauge stainless steel track system
- Tandem 2" (51mm) diameter stainless steel wheels
- Full length recessed drawer handles
- Self closing drawers are easily removed for cleaning
- Removable /replaceable magnetic drawer gaskets
- Lifetime warranty on drawer slides

STANDARD BASE CONSTRUCTION:

- Low profile for ergonomic countertop equipment work height
- All welded construction
- 304 Stainless Steel front, top & sides, back & bottom
- Digital thermometer
- Interior liner is stainless steel with 1/4" (6mm) radius corners
- 2" (51mm) thick environmentally friendly, Non Ozone Depletion Potential, Non Global Warming Potential, high density polyurethane foam insulation
- 6" (152mm) height-adjustable stainless steel legs standard

AGENCY APPROVALS

- UL Classified EPH-STD NSF-7
- UL Listed



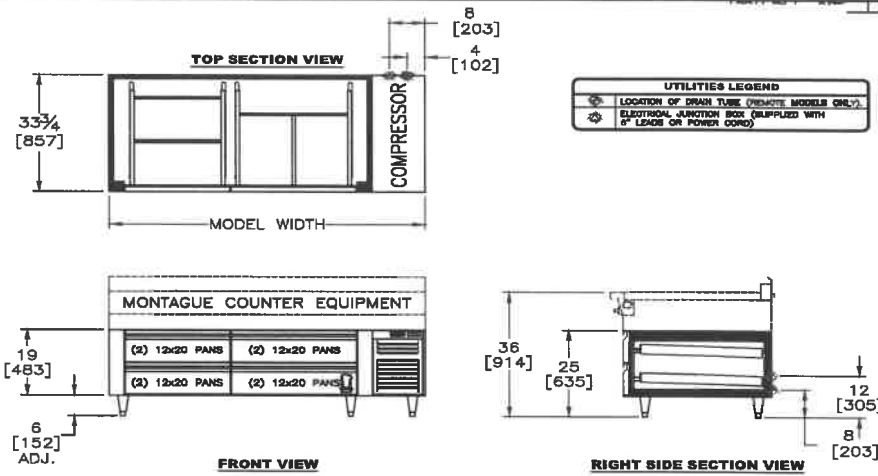
RF-1 [Rev. 1/18]

LEGEND™ Heavy-Duty Refrigerated Chef Bases

Item No. _____

Project _____

Quantity _____



OPTIONS GUIDE:

- 6" (152mm) diameter casters [4-8 depending on width]
- Curb mounting [Consult Factory]
- Stainless steel top with marine edge

Custom Options (Consult Factory):

- Custom sizes & configurations
- Compressor compartment on left
- Drawer padlocking
- Fixed Gaskets

Remote Refrigerants:

- 404A
- Other, consult factory

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Montague refrigerated bases are designed and sized for use with Montague Legend Heavy-Duty Countertop cooking equipment. [See Legend Countertop Specification Sheets.]
- Follow installation, ventilation and wall clearance requirements for the countertop cooking equipment mounted on the refrigerated base.
- Unit to be leveled and plumbed at installation for proper drain function

Minimum Clearances	Always follow clearances of top mounted equipment
From Back Wall	2" (51mm)
Right Side -SC Models	0*** (152mm)

***Consult factory for custom installations and specific model configurations

Electrical Requirements								Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
Model:	Length Inches (mm)	HP*	Voltage	Phase	Amps	NEMA Plug	BTU's			
RB-36-R	36" (914)	—	115	1	1.08	N/A	2400	350 lbs (159 kg)	85	13/.4
RB-48-R	48" (1219)	—	115	1	1.68	N/A	3285	400 lbs (181 kg)	85	18/.5
RB-60-R	60" (1524)	—	115	1	2.04	N/A	3430	450 lbs (204 kg)	85	23/.7
RB-72-R	72" (1829)	—	115	1	2.04	N/A	3720	500 lbs (227 kg)	85	27/.8
RB-84-R	84" (2134)	—	115	1	3.00	N/A	4920	550 lbs (249 kg)	85	32/.9
RB-96-R	96" (2438)	—	115	1	3.00	N/A	5210	600 lbs (272 kg)	85	36/1
RB-108-R	108" (2743)	—	115	1	3.96	N/A	5475	780 lbs (354 kg)	85	41/1.1
RB-36-SC	36" (914)	1/3	115	1	7.74	5-15P	1750	470 lbs (213 kg)	85	13/.4
RB-48-SC	48" (1219)	1/3	115	1	7.74	5-15P	2040	495 lbs (225 kg)	85	18/.5
RB-60-SC	60" (1524)	1/3	115	1	11.6	5-15P	3225	525 lbs (238 kg)	85	23/.7
RB-72-SC	72" (1829)	1/3	115	1	11.6	5-15P	3430	550 lbs (249 kg)	85	27/.8
RB-84-SC	84" (2134)	1/2	115	1	12.36	5-20P	3720	625 lbs (283 kg)	85	32/.9
RB-96-SC	96" (2438)	1/2	115	1	12.36	5-20P	4920	700 lbs (317 kg)	85	36/1
RB-108-SC	108" (2743)	1/2	115	1	12.36	5-20P	5210	875 lbs (397 kg)	85	41/1.1

HP = Motor Horsepower

Due to continuous product improvements, specifications are subject to change without notice.



THE MONTAGUE COMPANY
 1830 Stearman Avenue, Hayward, CA 94545
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 www.montaguecompany.com



RF-1 [Rev. 1/18]

Kitchen Professionals

Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 15 - RANGE, 24" GRIDDLE (1 EA REQ'D)

Montague TC-2FT

Technostar Restaurant Range, gas, 24", griddle, countertop, stainless steel front and sides, 4" flue riser, 4" high legs, 40,000 BTU, CE, CSA, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Dormont	1	1675KITCF2S48	Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long covered with stainless steel braid, coated with blue antimicrobial PVC, (1) Safety Quik® QDV, (2) Swivel MAX®, and coiled restraining cable with hardware, 160,000 BTU/hr minimum flow capacity, limited lifetime warranty
Montague	1		Gas type to be specified
Montague	1		27" deep cooktop, standard

GAS

	SIZE	MBTU	KW
1	3/4"	40.0	

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					



MONTAGUE
TECHNOSTAR

**Heavy Duty Restaurant 12" & 24" (305 & 610mm)
Counter-Top**

Item No. _____

Project _____

Quantity _____



Model TC-4

SHORT/BID SPECIFICATION

Range shall be a Montague *Technostar* Countertop **Model:**

- TC-2**, with two 12" (305mm) cast iron open top grate, over two 30,000 BTU/hr cast iron burners, with individual burner controls and automatic standing pilot
- TC-4**, with four 12" (305mm) cast iron open top grates, over four 30,000 BTU/hr burners each, with individual burner controls and automatic standing pilots
- TC-2-1FT**, with two 12" (305mm) cast iron open top grate, over two 30,000 BTU/hr cast iron burners, and one 12" (305mm) wide 1/2" (13mm) thick frytop with one 20,000 BTU/hr burner, with individual burner controls and automatic standing pilots
- TC-2FT**, with one 24" (610mm) wide 1/2" (13mm) thick frytop with two 20,000 BTU/hr burners, individual burner controls and automatic standing pilots;

...mounted on 6- 9/16" (167mm) high base with stainless steel front and sides, 5" (127mm) deep front rail, 5" (127mm) high rear flue riser and 4" (102mm) nickel finish legs standard; plus all the features listed and options/accessories checked:

TECHNOSTAR TOP FEATURES:

Open Burner Sections are 12" wide x 27" deep (305 x 686mm) with:

- Two-piece cast iron, surface-ground top grates
- 30,000 BTU/hr lift off cast iron star burners
- Automatic, standing pilots
- Drip pans positioned under burners

MODEL GUIDE

✓ Model No.	Top Configuration
TC-2	Two 12" (305mm) Open Burners
TC-4	Four 12" (305mm) Open Burners
TC-2-1FT	Two 12" (305mm) Open Burners & 12" (305mm) Fry Top
TC-2FT	24" (610mm) Fry top

Frytop (Griddle) Sections are 12" (305mm) [-1FT] or 24" (610 mm) [-2FT] wide and 27" (686mm) deep, with:

- 1/2" (13mm) thick precision-ground steel cook surface
- 2 1/2" (64mm) high backsplash and tapered side-splashes
- 3" (76mm) wide front grease gutter
- Built-in grease drawer
- One 20,000 BTU/hr gas burner with standing pilots & gas control valve, per 12" (305mm) section
- Adjusting bolts for changing top plate forward pitch

STANDARD BASE CONSTRUCTION FEATURES:

- Satin finish stainless steel front and sides with 5" (127mm) deep front rail
- Stainless steel 5" (127mm) rear flue riser
- 4" (102mm) height-adjustable nickel finish legs
- 3/4" gas pressure regulator is provided as standard

AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8
- CE Approved • EN 203-1
- ETL



HDRS-6 [Rev. 2/17]



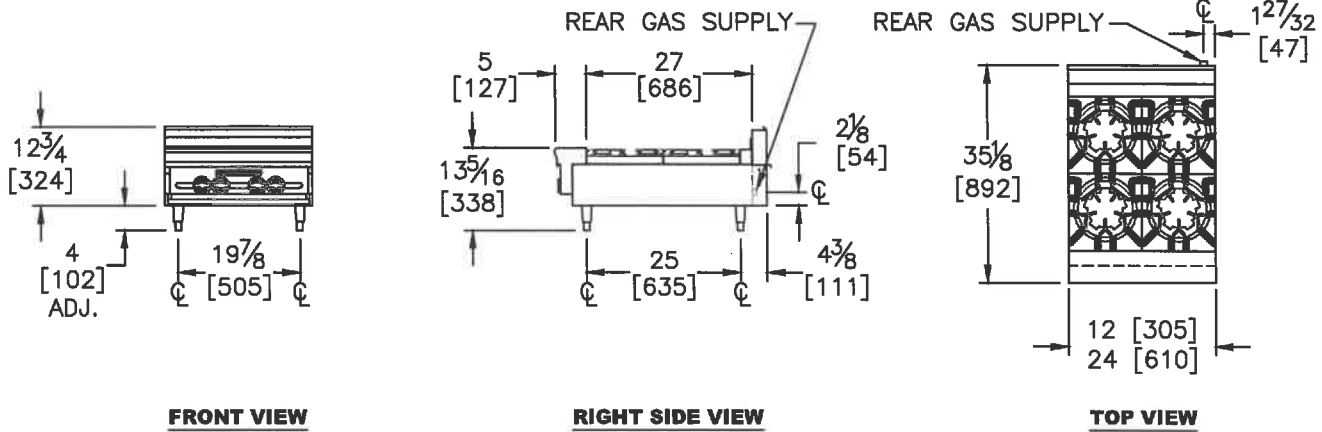
Heavy-Duty Restaurant 12" & 24" (305 & 610mm) Counter-Top Range Models

Item No. _____

Project _____

Quantity _____

Dimensions in brackets are millimeters



OPTIONS GUIDE:

For Frytop (Griddle) Sections:

- 3/4" (19mm) thick plate
- 1" (25mm) thick plate
- Thermostat control(s) [Add to Suffix: -T]
- 4" (102mm) removable side splash:
 - left right

General:

- Substitute Work Top Surface for Open Burners —
- Substitute Hot Top for Open Burners —
- Use Suffix: -__WS [Specify number: 1 or 2]
- Use Suffix: -__HT [Specify number: 1 or 2]
- Stainless steel back panel
- 3/8" (10mm), 12" (305mm) Hot tops in place of frytop [Add to Suffix: -HT]

Controls:

- Flame failure rangetop safety valves

International Approvals:

- CE - Conformance Européenne - EN203-1
- Includes flame failure valve option*
- Canadian Approval

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Technostar units must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z223.1; CAN/CGA-B149.1 Natural Gas and Propane Installation Code: , as applicable. Compliance with codes is the responsibility of the Owner and Installer.
- An adequate ventilation system is required. Refer to National Fire Protection Association Standard No. 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations.
- This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
- Specify installation elevation:** _____ if above 2000 feet (610m).
- GAS INLET SIZE (All Models):** 3/4" NPT at right rear. 3/4" NPT gas pressure regulator is provided. The gas supply pressure to the regulator must be 8"-14" WC for natural gas or 12"-14" WC for propane gas. Consult factory for different gas types and pressures.

Minimum Clearances	Combustible Construction	Noncombustible Construction
From Back Wall	2" (51mm)	2"
Left & Right Side	11" (279mm)	2"
With or without 4" (102mm) legs	Suitable for installation on non-combustible counters ONLY	

Models:	Burners	Specify Type of Gas:		Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
		Manifold Pressure:	6.0" WC			
			<input type="checkbox"/> Natural			
			<input type="checkbox"/> Propane			
			BTU/hr (kW)			
			BTU/hr (kW)			
TC-2	2	60,000 (17.6)	50,000 (14.7)	76 lbs (35 kg)	85	5/.14
TC-4	4	120,000 (35.2)	100,000 (23.3)	162 lbs (74 kg)	85	9/.25
TC-2-1FT	3	80,000 (23.4)	70,000 (20.5)	162 lbs (74 kg)	85	9/.25
TC-2FT	2	40,000 (11.7)	40,000 (11.7)	173 lbs (79 kg)	85	9/.25



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Due to continuous product improvements, specifications are subject to change without notice.



HDRS-6 [Rev. 2/17]

For Commercial Applications

Job Name _____
 Job Location _____
 Engineer _____
 Approval _____

Contractor _____
 Approval _____
 Contractor's P.O. No. _____
 Representative _____
 SKU _____

Double Swivel MAX®/Safety Quik® Quick-Disconnect Valve Assemblies
Sizes: ½" to 1" (15 to 25mm)

Double Swivel MAX/Safety Quik Quick-Disconnect Valve Assemblies combine flexible movement and one-handed Quick-Disconnect functionality with a unique safety shut-off. By preventing users from accidentally turning on the gas while the appliance is not connected to the supply line, the Double Swivel MAX/Safety Quik Assemblies protect your employees and your business. 360° movement of Swivel MAX at both ends of the assemblies allows appliances to safely be positioned closer to the wall – increasing your kitchen aisle space and prolonging the life of your connectors.

Features

Swivel MAX®

Multi-plane Fitting Aluminum body, plated steel fitting
 Movement 360° rotational end fitting

Safety Quik® Quick-Disconnect Valve

Quick-Disconnect..... Flat face, push-to-connect; brass body
 Protection Valve..... Full port brass ball valve
 Thermal Shut-off..... Shuts off gas flow within a temperature range of 250°F - 300°F (121°C - 149°C)

Specifications

The Dormont Blue Hose™

Tubing Annealed, 304 stainless steel
 Braiding Multi-strand, stainless steel wire
 Coating Blue antimicrobial PVC, melts at 350°F (177°C) coating will not hold a flame
 End Fittings Carbon steel; zinc trivalent chromate
 Stress Guard® 360° rotational end fitting at both ends

Additional Components

Restraining Device PVC-coated, steel multi-strand cable and mounting hardware
 Elbow Malleable iron

Approvals & Certifications

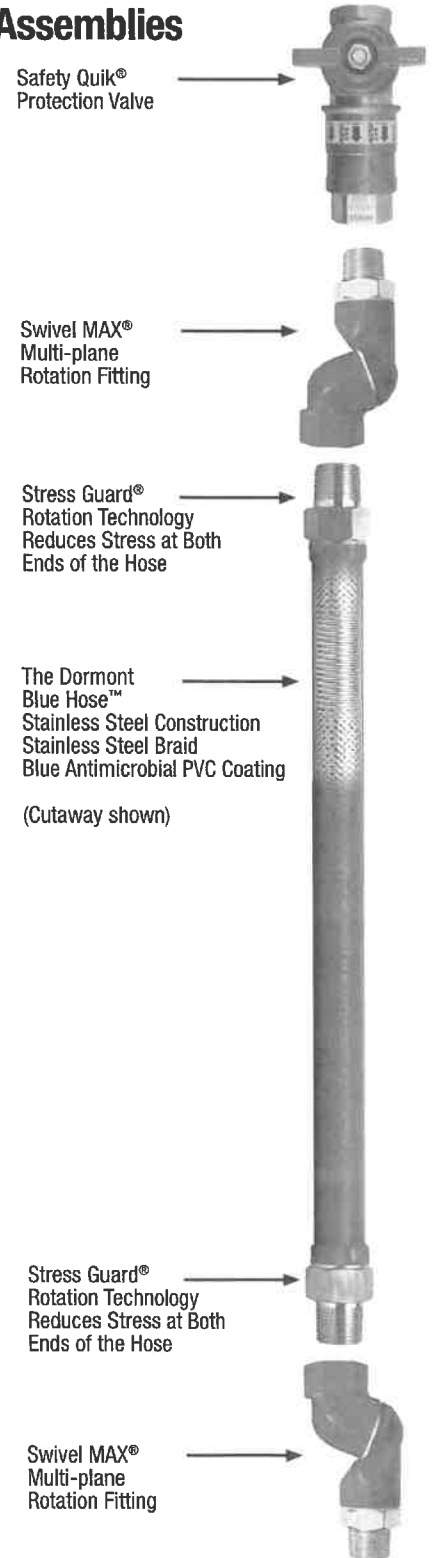
NSF/ANSI 169 – Special purpose food equipment and devices
 ANSI Z21.69/CSA 6.16 – Connectors for moveable gas appliances
 UL 567 – Pipe connections for flammable and combustible liquids and LP gas
 ANSI Z21.15/CSA 9.1 – Manually operated gas valves for appliances, appliance connector
 ANSI Z21.90/CSA 6.24 – Gas convenience outlets
 Meets requirements of ANSI Z223.1/NFPA 54 National Fuel Gas Code
 Not for use in temperatures less than 32° (0°C). For indoor use only.
 Max operating pressure 1/2 psi.
 Refer to the catalog for additional approvals and certifications or go to www.dormont.com.



A restraining device is required for all moveable gas equipment.



The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because they are manufactured in the USA under an ISO qualified production process and to multiple design certifications, you can Connect with Confidence with the Dormont Safety System.



Double Swivel MAX[®] with Safety Quik[®] Quick-Disconnect Valve Deluxe Kit Assembly

Ordering Information

		LENGTH				
Configuration	Size I.D.	24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
Deluxe Kit*	½" (15mm)	1650KITCF2S24	1650KITCF2S36	1650KITCF2S48	1650KITCF2S60	1650KITCF2S72
Hose Assembly**		1650BPCF2S24	1650BPCF2S36	1650BPCF2S48	1650BPCF2S60	1650BPCF2S72
Deluxe Kit*	¾" (20mm)	1675KITCF2S24	1675KITCF2S36	1675KITCF2S48	1675KITCF2S60	1675KITCF2S72
Hose Assembly**		1675BPCF2S24	1675BPCF2S36	1675BPCF2S48	1675BPCF2S60	1675BPCF2S72
Deluxe Kit*	1" (25mm)	16100KITCF2S24	16100KITCF2S36	16100KITCF2S48	16100KITCF2S60	16100KITCF2S72
Hose Assembly**		16100BPCF2S24	16100BPCF2S36	16100BPCF2S48	16100BPCF2S60	16100BPCF2S72

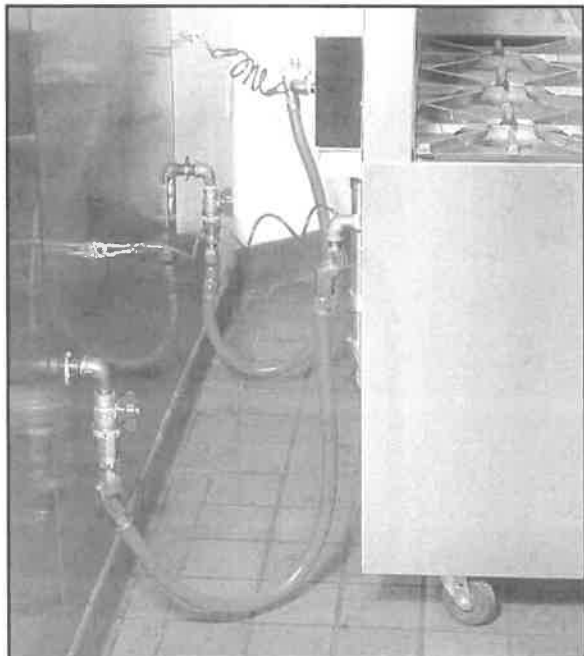
BTU/hr Flow Capacity Natural Gas (Flow rating BTU/hr 0.64 SP. GR. @ 0.5 inch WC pressure drop)

		LENGTH				
Model	Size I.D.	24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
1650BPCF2S	½" (15mm)	77,000	69,000	60,000	54,000	48,000
1675BPCF2S	¾" (20mm)	205,000	193,000	160,000	140,000	124,000
16100BPCF2S	1" (25mm)	366,000	336,000	295,000	261,000	247,000

***Deluxe Kits include:** The Dormont Blue Hose, Double Swivel MAX, Safety Quik, restraining device

****Hose Assembly include:** The Dormont Blue Hose, Double Swivel Max, Safety Quik

Typical Installation



The Dormont Blue Hose™

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



SwivelMAX

- Reduces stress on connector
- Increases kitchen aisle space by allowing connector to be positioned closer to the wall



Safety Quik

- Prevents user from turning on gas while appliance is disconnected
- Thermal shutoff within a temperature range of 250°F - 300°F (121°C - 149°C)



Restraining Device

- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector



We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.



A Watts Water Technologies Company

ES-D-DBLSwivelSafetyQuik 1404



**ISO 9001-2008
CERTIFIED**

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Kitchen Professionals

Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 16 - CHARBROILER, GAS, COUNTERTOP (1 EA REQ'D)

Montague UFLCS-24R

Technostar Char-Broiler, 24", countertop, shallow depth low-profile, self-cleaning stainless steel radiants, 2-position cast iron Ultra-Flow reversible top grate, stainless steel front, sides & top trim, 3/4" rear gas, with pressure regulator, 4" adjustable nickel legs, 76,000 BTU, NSF, CE

ACCESSORIES

Mfr	Qty	Model	Spec
Dormont	1	1675KITCF2S48	Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long covered with stainless steel braid, coated with blue antimicrobial PVC, (1) Safety Quik® QDV, (2) Swivel MAX®, and coiled restraining cable with hardware, 160,000 BTU/hr minimum flow capacity, limited lifetime warranty
Montague	1		Gas type to be specified

GAS

	SIZE	MBTU	KW
1	3/4"	76.0	

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					



**MONTAGUE
TECHNOSTAR**

Item No. _____

Project _____

Quantity _____

Heavy Duty Restaurant Underfired Broilers

UFLCS-R Series



Model UFLCS-24R shown

SHORT/BID SPECIFICATIONS:

Broiler shall be a Montague Technostar Heavy-Duty Restaurant Series Model:

UFLCS- ____ R [Specify width]

...a shallow depth, low-profile countertop gas-fired unit with 19,000 BTU/hr stainless steel tubular burners with individual controls; stainless steel front, sides and top trim; heavy-duty stainless steel radiant heat deflectors (radiants), with a full width debris screen under burners; two-position, reversible cast iron ULTRA-FLOW top grates with both flat (wide) and narrow side with ribbed grease troughs; a full width front grease trough and large capacity grease container located in cool zone; 4-3/8" (79mm) front/plate rail, 1" (25mm) high rear flue riser and 4" (102mm) nickel finish legs standard; plus all the features listed and options/accessories checked:

BURNER/RADIANT SYSTEM FEATURES:

- 19,000 BTU/hr stainless steel tubular burners
- Individual manual gas valves for zoned heat control
- Standing pilot for automatic ignition
- Heavy-duty stainless steel radiants glow red for infrared broiling
- Removable self-cleaning radiants
- Full width debris screen under burners
- Full width removable drip tray.
- Radiants and drip tray heat shields reduce flare-ups

TOP-GRATE FEATURES:

- Reversible ULTRA-FLOW cast iron grate sections
- Ribbed side for narrow marking, with side grease troughs
- Flat side for broiling fish and wide marking
- 1" (25mm) ribbed grate spacing for consistent grilling results
- Two-position grid frame for flat or 3" (76mm) raised-rear grilling
- Sloped grates and side grate grease troughs to reduce flare-ups

MODEL GUIDE			
Model No.	Overall Width	Grates	Cooking Area
UFLCS-18R	18" (457mm)	2	12" x 24" (305 x 610mm)
UFLCS-24R	24" (610mm)	3	20" x 24" (508 x 610mm)
UFLCS-30R	30" (762mm)	4	26" x 24" (660 x 610mm)
UFLCS-36R	36" (914mm)	5	32" x 24" (812 x 610mm)
UFLCS-48R	48" (1219mm)	7	44" x 24" (1117 x 610mm)
UFLCS-60R	60" (1524mm)	9	56" x 24" (1422 x 610mm)
UFLCS-72R	72" (1829mm)	11	68" x 24" (1727 x 610mm)

STANDARD CONSTRUCTION FEATURES:

- Satin finish stainless steel front, sides & top trim with 4-3/8" (124mm) deep front rail
- Full width front grease trough for easy transfer
- Removable large capacity grease container
- Stainless steel 1" (25mm) rear flue riser (matches height of range risers)
- 4" (102mm) adjustable nickel finish legs standard
- 3/4" NPT rear gas inlet with pressure regulator

AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8
- CE Approved EN 203-1



HDRS-10 [Rev. 2/17]

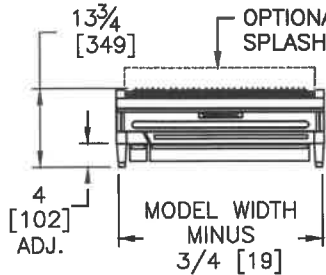
MONTAGUE **TECHNOSTAR** Heavy Duty Restaurant
Underfired Broilers - Radiant Style Counter Models

Item No. _____

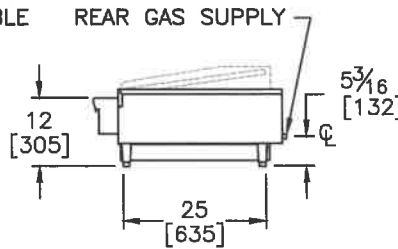
Project _____

Quantity _____

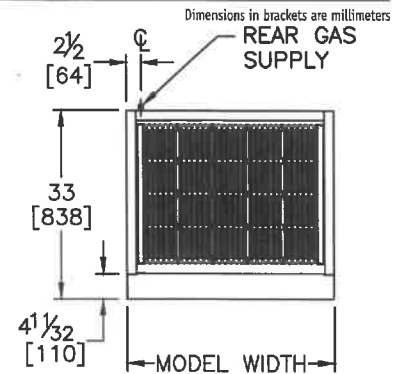
UFLCS-R Series



FRONT VIEW



RIGHT SIDE VIEW



TOP VIEW

Dimensions in brackets are millimeters

OPTIONS GUIDE:

General:

- Equipment Stand — 24" high x 30-5/8" deep (610 x 778mm), with stainless steel front, lower shelf & tubular legs with bullet feet
- Casters — set of four/six 5" (127mm) casters
- Flex Connector Kit [3/4" NPT]:
 - 3' (914mm) long
 - 4' (1219mm) long

Grates & Splash Guards:

- Seafood grates, cast iron
- Round rod grates - 6" (152mm) sections:
 - Hard chrome
 - Cold rolled steel
- Scraper/cleaner for round rod grates
- Removable splash guard, stainless steel
- Cast Iron Radiants

International Approvals:

- CE-Conformite Europeene
- Includes Flame Failure Valve Option*
- Canadian Approval

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Broilers must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z223.1; CAN/CGA-B149.1 or Natural Gas and Propane Installation Code, as applicable. Compliance with codes is the responsibility of the Owner and Installer.
- An adequate ventilation system is required. Refer to National Fire Protection Association Standard No. 96, Standard for Ventilation and Fire Protection of Commercial Cooking Operations.
- This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
- Specify installation elevation: _____ if above 2000 feet (610m).
- GAS INLET SIZE (All Models): 3/4" NPT at left rear. A 3/4" NPT gas pressure regulator is provided and must be installed (by others) when unit is connected to gas supply.
- The incoming gas line pressure into the regulator should be 8"-14" w.c. for natural gas, and 12"-14" w.c. for propane gas.

Minimum Clearances	Noncombustible Construction
From Back Wall	0"
Left & Right Side	0"
For use in noncombustible locations only.	

Models:	Burners	Specify Type of Gas:		Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane			
Manifold Pressure:		6.0" WC	10.0" WC			
		BTU/hr (kW)	BTU/hr (kW)			
UFLCS-18R	2	38,000 (11.1)	38,000 (11.1)	160 lbs (74 kg)	85	13/.4
UFLCS-24R	4	76,000 (22.3)	76,000 (22.3)	220 lbs (100 kg)	85	13/.4
UFLCS-30R	5	95,000 (27.8)	95,000 (27.8)	265 lbs (120 kg)	85	20/.6
UFLCS-36R	6	114,000 (33.4)	114,000 (33.4)	305 lbs (138 kg)	85	20/.6
UFLCS-48R	8	152,000 (44.5)	152,000 (44.5)	400 lbs (181 kg)	85	26/.7
UFLCS-60R	11	209,000 (61.2)	209,000 (61.2)	495 lbs (224 kg)	85	35/1
UFLCS-72R	13	247,000 (72.4)	247,000 (72.4)	590 lbs (267 kg)	85	38/1.1



THE MONTAGUE COMPANY
1830 Stearman Avenue, Hayward, CA 94545
800 345-1830 • Fax: 510 785-3342
www.montaguecompany.com

Due to continuous product improvements, specifications are subject to change without notice.



HDRS-10 [Rev. 2/17]

For Commercial Applications

Job Name _____
 Job Location _____
 Engineer _____
 Approval _____

Contractor _____
 Approval _____
 Contractor's P.O. No. _____
 Representative _____
 SKU _____

Double Swivel MAX®/Safety Quik® Quick-Disconnect Valve Assemblies
Sizes: ½" to 1" (15 to 25mm)

Double Swivel MAX/Safety Quik Quick-Disconnect Valve Assemblies combine flexible movement and one-handed Quick-Disconnect functionality with a unique safety shut-off. By preventing users from accidentally turning on the gas while the appliance is not connected to the supply line, the Double Swivel MAX/Safety Quik Assemblies protect your employees and your business. 360° movement of Swivel MAX at both ends of the assemblies allows appliances to safely be positioned closer to the wall – increasing your kitchen aisle space and prolonging the life of your connectors.

Features

Swivel MAX®

Multi-plane Fitting Aluminum body, plated steel fitting
 Movement 360° rotational end fitting

Safety Quik® Quick-Disconnect Valve

Quick-Disconnect Flat face, push-to-connect; brass body
 Protection Valve Full port brass ball valve
 Thermal Shut-off Shuts off gas flow within a temperature range of 250°F - 300°F (121°C - 149°C)

Specifications

The Dormont Blue Hose™

Tubing Annealed, 304 stainless steel
 Braiding Multi-strand, stainless steel wire
 Coating Blue antimicrobial PVC, melts at 350°F (177°C) coating will not hold a flame
 End Fittings Carbon steel; zinc trivalent chromate
 Stress Guard® 360° rotational end fitting at both ends

Additional Components

Restraining Device PVC-coated, steel multi-strand cable and mounting hardware
 Elbow Malleable iron

Approvals & Certifications

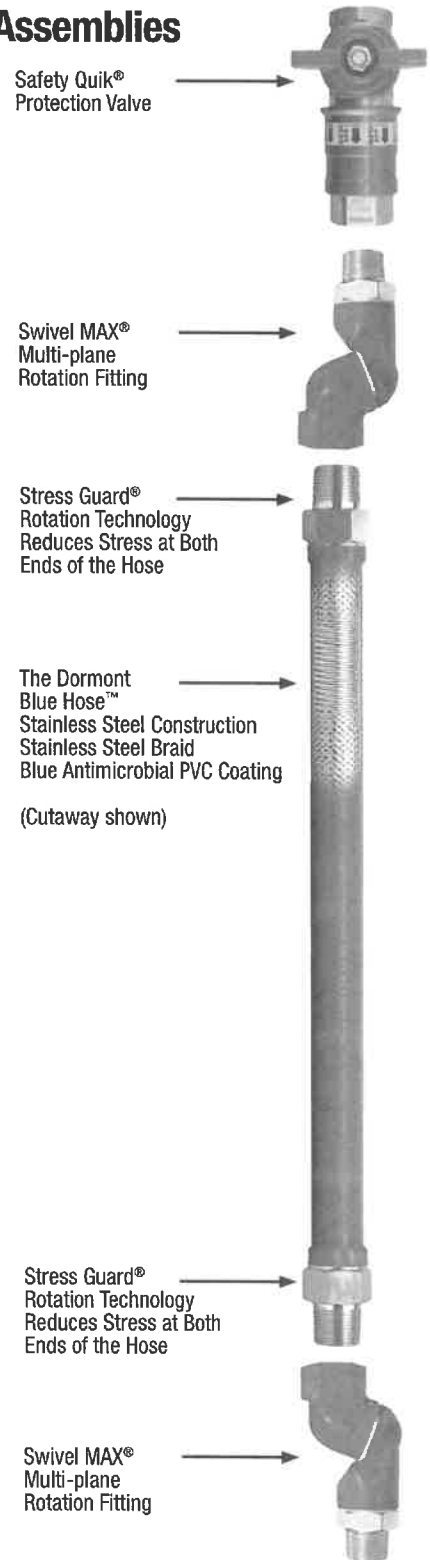
NSF/ANSI 169 – Special purpose food equipment and devices
 ANSI Z21.69/CSA 6.16 – Connectors for moveable gas appliances
 UL 567 – Pipe connections for flammable and combustible liquids and LP gas
 ANSI Z21.15/CSA 9.1 – Manually operated gas valves for appliances, appliance connector
 ANSI Z21.90/CSA 6.24 – Gas convenience outlets
 Meets requirements of ANSI Z223.1/NFPA 54 National Fuel Gas Code
 Not for use in temperatures less than 32° (0°C). For indoor use only.
 Max operating pressure 1/2 psi.
 Refer to the catalog for additional approvals and certifications or go to www.dormont.com.



A restraining device is required for all moveable gas equipment.



The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because they are manufactured in the USA under an ISO qualified production process and to multiple design certifications, you can Connect with Confidence with the Dormont Safety System.



Double Swivel MAX® with Safety Quik® Quick-Disconnect Valve Deluxe Kit Assembly

Ordering Information

Configuration	Size I.D.	LENGTH				
		24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
Deluxe Kit*	½" (15mm)	1650KITCF2S24	1650KITCF2S36	1650KITCF2S48	1650KITCF2S60	1650KITCF2S72
Hose Assembly**		1650BPCF2S24	1650BPCF2S36	1650BPCF2S48	1650BPCF2S60	1650BPCF2S72
Deluxe Kit*	¾" (20mm)	1675KITCF2S24	1675KITCF2S36	1675KITCF2S48	1675KITCF2S60	1675KITCF2S72
Hose Assembly**		1675BPCF2S24	1675BPCF2S36	1675BPCF2S48	1675BPCF2S60	1675BPCF2S72
Deluxe Kit*	1" (25mm)	16100KITCF2S24	16100KITCF2S36	16100KITCF2S48	16100KITCF2S60	16100KITCF2S72
Hose Assembly**		16100BPCF2S24	16100BPCF2S36	16100BPCF2S48	16100BPCF2S60	16100BPCF2S72

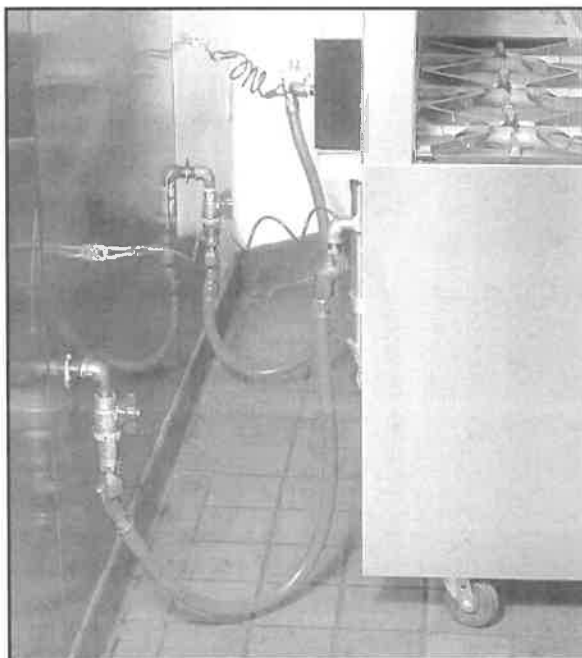
BTU/hr Flow Capacity Natural Gas (Flow rating BTU/hr 0.64 SP. GR. @ 0.5 inch WC pressure drop)

Model	Size I.D.	LENGTH				
		24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
1650BPCF2S	½" (15mm)	77,000	69,000	60,000	54,000	48,000
1675BPCF2S	¾" (20mm)	205,000	193,000	160,000	140,000	124,000
16100BPCF2S	1" (25mm)	366,000	336,000	295,000	261,000	247,000

*Deluxe Kits include: The Dormont Blue Hose, Double Swivel MAX, Safety Quik, restraining device

**Hose Assembly include: The Dormont Blue Hose, Double Swivel Max, Safety Quik

Typical Installation



The Dormont Blue Hose™

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



SwivelMAX

- Reduces stress on connector
- Increases kitchen aisle space by allowing connector to be positioned closer to the wall



Safety Quik

- Prevents user from turning on gas while appliance is disconnected
- Thermal shutoff within a temperature range of 250°F - 300°F (121°C - 149°C)



Restraining Device

- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector



We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.



A Watts Water Technologies Company

ES-D-DBLSwivelSafetyQuik 1404



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Kitchen Professionals

Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 17 - RANGE, 36", 6 OPEN BURNERS (1 EA REQ'D)

Montague TC-6

Technostar Restaurant Range, gas, 36", (6) 30,000 BTU open burners, countertop, stainless steel front and sides, 4" flue riser, 4" high legs, 180,000 BTU, CE

ACCESSORIES

Mfr	Qty	Model	Spec
Dormont	1	1675KITCF2S48	Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long covered with stainless steel braid, coated with blue antimicrobial PVC, (1) Safety Quik® QDV, (2) Swivel MAX®, and coiled restraining cable with hardware, 160,000 BTU/hr minimum flow capacity, limited lifetime warranty
Montague	1		Gas type to be specified
Montague	1		27" deep cooktop, standard

GAS

	SIZE	MBTU	KW
1	3/4"	180	

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					



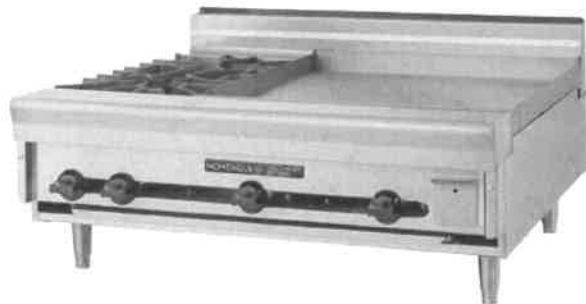
**MONTAGUE
TECHNOSTAR**

Item No. _____

Project _____

Quantity _____

Heavy Duty Restaurant 36" (914mm) Counter-Top



Model TC-2-2FT

MODEL GUIDE	
Model No.	Top Configuration
TC-6	Six 12" (287mm) Open Burners
TC-4-1FT	Four 12" (287mm) Open Burners & 12" (287mm) Fry Top
TC-2-2FT	Two 12" (287 mm) Open Burners & 24" (575mm) Fry Top
TC-3FT	36" (864mm) Fry top

Frytop (Griddle) Sections are: 12" (305mm) [-1FT], 24" (610mm) [-2FT] or 36" (914mm) [-3FT] wide and 27" (686mm) deep, with:

- 1/2" (13mm) thick [-1FT & -2FT] or 3/4" (19mm) thick [-3FT] precision-ground steel cook surface
- 2-1/2" (64mm) high backsplash and tapered side-splashes
- 3" (76mm) wide front grease gutter with drop to: built-in grease drawer
- One 20,000 BTU/hr gas burner with standing pilots & gas control valve, per 12" ft (287 mm) section
- Adjusting bolts for changing top plate forward pitch

STANDARD BASE CONSTRUCTION FEATURES:

- Satin finish stainless steel front and sides with 5" (127mm) deep front rail
- Stainless steel 5" (127mm) rear flue riser
- 4" (102mm) height-adjustable nickel finish legs
- 3/4" gas pressure regulator is provided as standard

AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8
- CE Approved • EN 203-1
- ETL

SHORT/BID SPECIFICATION

Range shall be a Montague *Technostar* Countertop Model:

- TC-6**, with six 12" (305mm) cast iron open top grates, over six 30,000 BTU/hr cast iron burners, each with individual burner controls and automatic standing pilot
- TC-4-1FT**, with four 12" (305mm) cast iron open top grates, over four 30,000 BTU/hr star burners each and one 12" (305mm) wide 1/2" (19mm) thick frytop with one 20,000 BTU/hr burner, with individual burner controls and automatic standing pilots
- TC-2-2FT**, with two 12" x 25" (305 mm) cast iron open top grate, over four 30,000 BTU/hr cast iron burners, and one 24" (610mm) wide 1/2" (19mm) thick frytop with two 20,000 BTU/hr burner, individual burner controls and automatic standing pilots
- TC-3FT**, with one 36" wide 3/4" (914 x 19mm) thick frytop with three 20,000 BTU/hr burners, individual burner controls and automatic standing pilots;

...mounted on 6 -9/16" (167mm) high base with stainless steel front and sides, 5" (127mm) deep front rail, 5" (127mm) high rear flue riser and 4" (102mm) nickel finish legs standard; plus all the features listed and options/accessories checked:

TECHNOSTAR TOP FEATURES:

Open Burner Sections are 12" wide x 27" deep (305 x 686mm) with:

- Two-piece cast iron, surface-ground top grates:
- 30,000 BTU/hr cast iron lift off star burners
- Standing pilots
- Drip pans positioned under burners



HDRS-7 [Rev. 2/17]

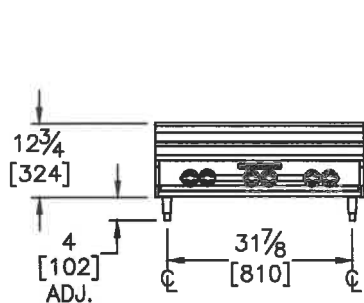
Heavy Duty Restaurant 36" (914mm) Counter-Top Range Models

Item No. _____

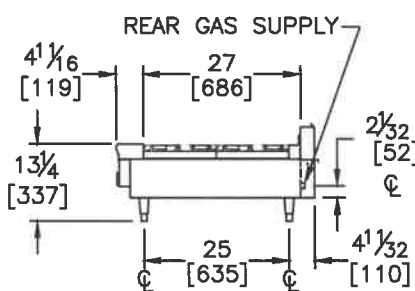
Project _____

Quantity _____

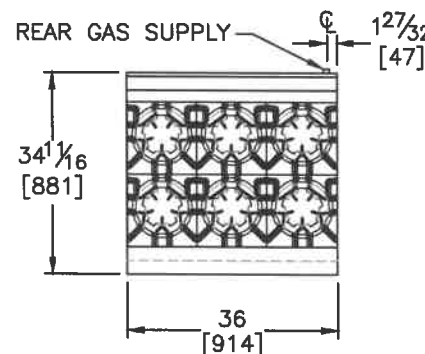
Dimensions in brackets are millimeters



FRONT VIEW



RIGHT SIDE VIEW



TOP VIEW

OPTIONS GUIDE:

For Frytop (Griddle) Sections:

- 3/4" (19mm) thick plate for 1ft or 2 ft options
- 1" (25mm) thick plate
- Thermostat control(s) [Add to Suffix: -T]
- 4" (102mm) removable side splash:
 - left right

General:

- Substitute Work Surface Top for Open Burners —
Use Suffix: -__WS [Specify number: 1, 2 or 3]
- Substitute Hot Top for Open Burners —
Use Suffix: -__HT [Specify number: 1, 2 or 3]
- Stainless steel back panel
- 3/8" (10mm), 12" (305mm) Hot tops in place of frytop [Add to Suffix: -HT]

Controls:

- Flame Failure rangetop safety valves

International Approvals:

- CE - Conformance Europeenne - EN203-1
Includes flame failure valve option
- Canadian Approval

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Range units must be installed in accordance with local codes or in their absence with The National Fuel Gas Code: ANSI Z223.1; CAN/CGA-B149.1 Natural Gas and Propane installation code as applicable. Compliance with codes is the responsibility of the Owner and Installer.
- An adequate ventilation system is required. Refer to National Fire Protection Association Standard No. 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations
- This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
- Specify installation elevation: _____ if above 2000 feet (610m).
- GAS INLET SIZE (All Models): 3/4" NPT at right rear. 3/4" NPT gas pressure regulator is provided. The gas supply pressure to the regulator must be 8"-14" WC for natural gas or 12"-14" WC for propane gas. Consult factory for different gas types and pressures.

Minimum Clearances	Combustible Construction	Noncombustible Construction
From Back Wall	2" (51mm)	2"
Left & Right Side	11" (279mm)	2"
With or without 4" (102mm) legs	Suitable for installation on non-combustible counters ONLY	

Models:	Burners	Specify Type of Gas:		Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
		<input type="checkbox"/> Natural 6.0" WC	<input type="checkbox"/> Propane 10.0" WC			
TC-6	6	180,000 (52.8)	150,000 (43.9)	201 lbs (91 kg)	85	14/.4
TC-4-1FT	5	190,000 (55.7)	120,000 (35.2)	258 lbs (117 kg)	85	14/.4
TC-2-2FT	4	100,000 (29.3)	90,000 (26.4)	230 lbs (104 kg)	85	14/.4
TC-3FT	3	60,000 (17.6)	60,000 (17.6)	298 lbs (135 kg)	85	14/.4



THE MONTAGUE COMPANY
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www.montaguecompany.com

Due to continuous product improvements, specifications are subject to change without notice.



HDRS-7 [Rev. 2/17]

For Commercial Applications

Job Name _____
 Job Location _____
 Engineer _____
 Approval _____

Contractor _____
 Approval _____
 Contractor's P.O. No. _____
 Representative _____
 SKU _____

Double Swivel MAX®/Safety Quik® Quick-Disconnect Valve Assemblies
Sizes: ½" to 1" (15 to 25mm)

Double Swivel MAX/Safety Quik Quick-Disconnect Valve Assemblies combine flexible movement and one-handed Quick-Disconnect functionality with a unique safety shut-off. By preventing users from accidentally turning on the gas while the appliance is not connected to the supply line, the Double Swivel MAX/Safety Quik Assemblies protect your employees and your business. 360° movement of Swivel MAX at both ends of the assemblies allows appliances to safely be positioned closer to the wall – increasing your kitchen aisle space and prolonging the life of your connectors.

Features

Swivel MAX®

Multi-plane Fitting Aluminum body, plated steel fitting
 Movement 360° rotational end fitting

Safety Quik® Quick-Disconnect Valve

Quick-Disconnect..... Flat face, push-to-connect; brass body
 Protection Valve..... Full port brass ball valve
 Thermal Shut-off..... Shuts off gas flow within a temperature range of 250°F - 300°F (121°C - 149°C)

Specifications

The Dormont Blue Hose™

Tubing Annealed, 304 stainless steel
 Braiding Multi-strand, stainless steel wire
 Coating Blue antimicrobial PVC, melts at 350°F (177°C) coating will not hold a flame
 End Fittings Carbon steel; zinc trivalent chromate
 Stress Guard® 360° rotational end fitting at both ends

Additional Components

Restraining Device PVC-coated, steel multi-strand cable and mounting hardware
 Elbow Malleable iron

Approvals & Certifications

NSF/ANSI 169 – Special purpose food equipment and devices
 ANSI Z21.69/CSA 6.16 – Connectors for moveable gas appliances
 UL 567 – Pipe connections for flammable and combustible liquids and LP gas
 ANSI Z21.15/CSA 9.1 – Manually operated gas valves for appliances, appliance connector
 ANSI Z21.90/CSA 6.24 – Gas convenience outlets
 Meets requirements of ANSI Z223.1/NFPA 54 National Fuel Gas Code
 Not for use in temperatures less than 32° (0°C). For indoor use only.
 Max operating pressure 1/2 psi.
 Refer to the catalog for additional approvals and certifications or go to www.dormont.com.

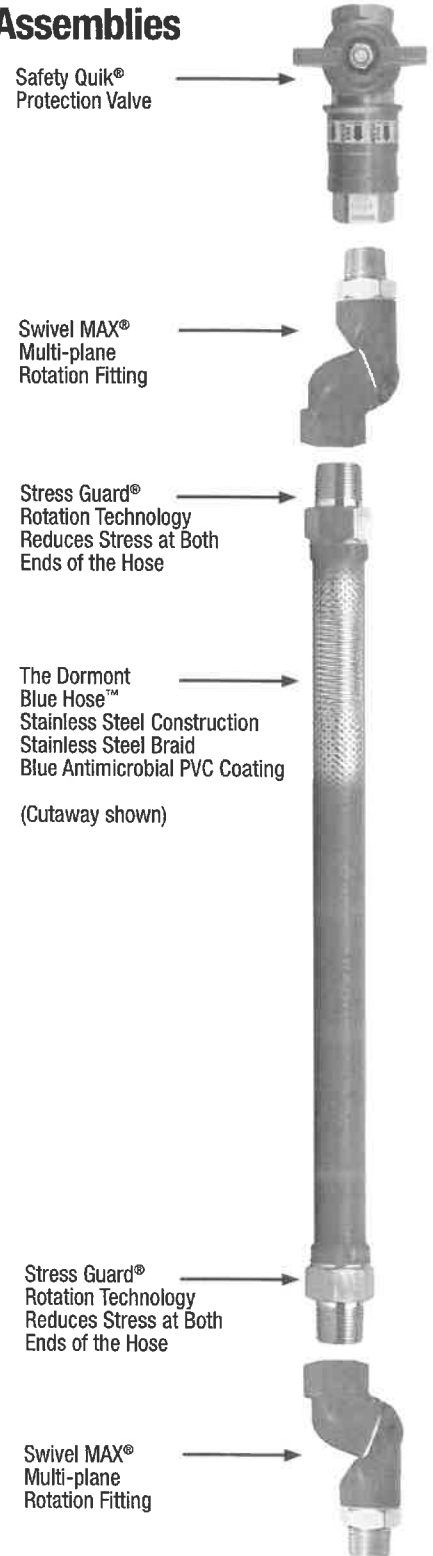


A restraining device is required for all moveable gas equipment.



The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because they are manufactured

in the USA under an ISO qualified production process and to multiple design certifications, you can Connect with Confidence with the Dormont Safety System.



Double Swivel MAX[®] with Safety Quik[®] Quick-Disconnect Valve Deluxe Kit Assembly

Ordering Information

		LENGTH				
Configuration	Size I.D.	24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
Deluxe Kit*	½" (15mm)	1650KITCF2S24	1650KITCF2S36	1650KITCF2S48	1650KITCF2S60	1650KITCF2S72
Hose Assembly**		1650BPCF2S24	1650BPCF2S36	1650BPCF2S48	1650BPCF2S60	1650BPCF2S72
Deluxe Kit*	¾" (20mm)	1675KITCF2S24	1675KITCF2S36	1675KITCF2S48	1675KITCF2S60	1675KITCF2S72
Hose Assembly**		1675BPCF2S24	1675BPCF2S36	1675BPCF2S48	1675BPCF2S60	1675BPCF2S72
Deluxe Kit*	1" (25mm)	16100KITCF2S24	16100KITCF2S36	16100KITCF2S48	16100KITCF2S60	16100KITCF2S72
Hose Assembly**		16100BPCF2S24	16100BPCF2S36	16100BPCF2S48	16100BPCF2S60	16100BPCF2S72

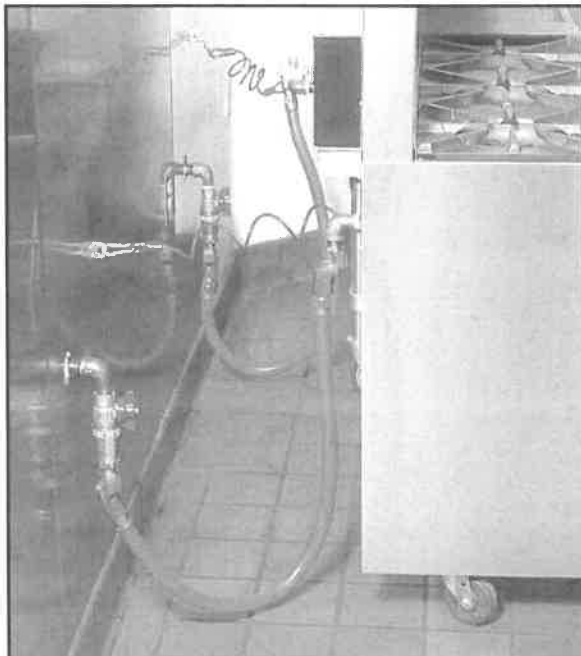
BTU/hr Flow Capacity Natural Gas (Flow rating BTU/hr 0.64 SP. GR. @ 0.5 inch WC pressure drop)

		LENGTH				
Model	Size I.D.	24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
1650BPCF2S	½" (15mm)	77,000	69,000	60,000	54,000	48,000
1675BPCF2S	¾" (20mm)	205,000	193,000	160,000	140,000	124,000
16100BPCF2S	1" (25mm)	366,000	336,000	295,000	261,000	247,000

*Deluxe Kits include: The Dormont Blue Hose, Double Swivel MAX, Safety Quik, restraining device

**Hose Assembly include: The Dormont Blue Hose, Double Swivel Max, Safety Quik

Typical Installation



The Dormont Blue Hose™

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



SwivelMAX

- Reduces stress on connector
- Increases kitchen aisle space by allowing connector to be positioned closer to the wall



Safety Quik

- Prevents user from turning on gas while appliance is disconnected
- Thermal shutoff within a temperature range of 250°F - 300°F (121°C - 149°C)



Restraining Device

- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector



We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.



A Watts Water Technologies Company

ES-D-DBLSwivelSafetyQuik 1404



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Submittal Sheet

02/25/2021

ITEM# 18 - SALAMANDER BROILER, GAS (1 EA REQ'D)

Montague SB36-W

Legend™ Salamander Broiler, 36" Heavy-Duty Wall Mount, ceramic tile infrared Rapid Start full-flow burners, on-off controls, adjustable grid heights, stainless steel front, sides, top & bottom, with wall mounting brackets, 32,000 BTU

ACCESSORIES

Mfr	Qty	Model	Spec
Dormont	1	1675KITCF2S48	Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long covered with stainless steel braid, coated with blue antimicrobial PVC, (1) Safety Quik® QDV, (2) Swivel MAX®, and coiled restraining cable with hardware, 160,000 BTU/hr minimum flow capacity, limited lifetime warranty
Montague	1		Standard warranty: one year parts and labor warranty
Montague	1		Gas type to be specified

GAS

	SIZE	MBTU	KW
1	1/2"	32.0	

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					



LEGEND™ Heavy-Duty Gas Infrared Salamander Broilers

Item No. _____

Project _____

Quantity _____

SB36 Series



Model SB36-C Shown

MODEL GUIDE				
✓	Model No.	Mounting Option	Power BTU/hr* (kW)	Temperature Control
	SB36-HB	Range/High-Back	32,000 (9.4)	Full-On/Off
	SB36-C	Counter Model	32,000 (9.4)	Full-On/Off
	SB36-W	Wall Mount/Brackets	32,000 (9.4)	Full-On/Off

ROLL-OUT BROILER/GRID FEATURES [ALL MODELS]:

- One piece nickel-plated steel cooking grid: 26-3/4" wide x 13-1/8" deep (679 x 333mm)
- Counter-balanced grid assembly for easy height adjustment
- Infinite grid height adjustment from 2" to 5" (51 to 127mm)
- Positive locking lift handle with cool ball-style grip
- Quiet, ball bearing mounted pull-out grid assembly
- Full-width horizontal grab-bar handle

STANDARD CONSTRUCTION FEATURES:

- Stainless steel front, sides, top and bottom with remaining exterior black
- Broiler interior high temperature aluminized steel
- Full width grease deflector under rollout grid
- Large, removable full-width grease drawer
- 1" (25mm) high broiler flue riser
- 1/2" NPT gas connection at upper-right rear

AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 • CSA 1.8

SHORT/BID SPECIFICATION

Salamander Broiler shall be a Montague *Legend* Heavy-Duty Model:

SB36 __ [Specify Mounting]:

...a gas-fired, infrared broiler with 32,000 BTU/hr top-mounted ceramic burner

...mounted above a counter-balanced, height adjustable, chrome-plated steel cooking grid that is drawer-mounted for easy pull-out access, with a full width grease deflector and large capacity left-front-mounted grease container; plus all the features listed and options/accessories checked:

- HB** — with High Back for mounting on a 136, V136 or 36 Series Legend Range
- C** — for (non-combustible) countertop mounting without legs
- W** — for wall-mounting with the brackets provided

SB36 MODELS — RAPID-START BURNER FEATURES:

- 32,000 BTU/hr ceramic tile burner
- Top-mounted ceramic burner ensures uniform infrared heating
- Full flow ON/OFF operation
- Standing pilot for automatic ignition



HDB-19 [Rev. 1/13]

Item No. _____

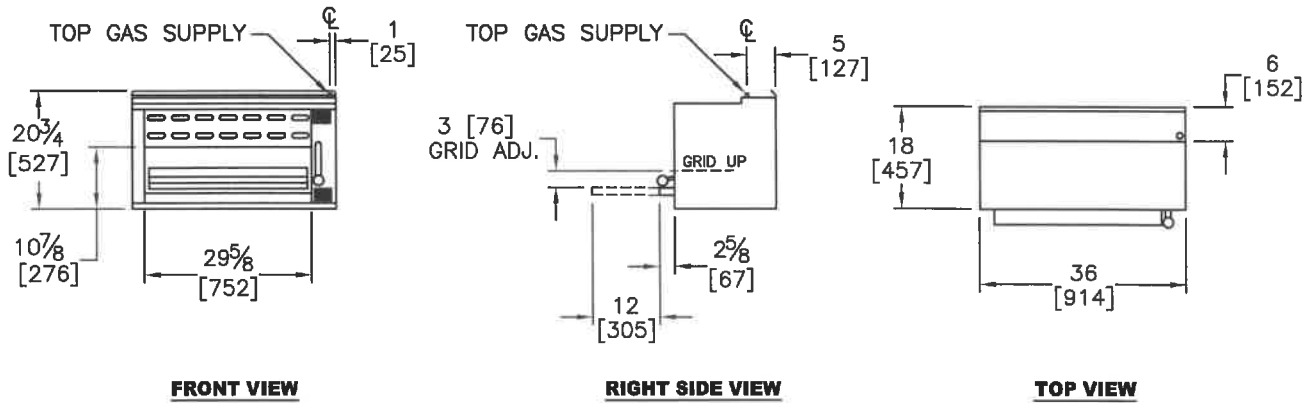
Project _____

Quantity _____

LEGEND™ Heavy-Duty Gas Infrared Salamander Broilers

SB36 Series

Dimensions in brackets are millimeters



OPTIONS GUIDE:

Finish:

- Stainless steel back panel [Except wall-mounted models]
- Stainless steel bottom

General:

- Interconnect option available with high back

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Broilers must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z223.1; Natural Fuel Gas Code: CAN/CGA-B149.1 or Propane Installation Code: CAN/CGA-B149.2, as applicable. Compliance with codes is the responsibility of the Owner and Installer.
- An adequate ventilation system is required. Refer to National Fire Protection Association Standard No. 96, "Standard for Ventilation and Fire Protection of Commercial Cooking Operations."
- This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
- Specify installation elevation: _____ if above 2000 feet (610m).
- GAS INLET SIZE (All Models):** 1/2" NPT (13mm) at upper right. A 1/2" NPT (13mm) gas pressure regulator is provided and must be installed (by others) when unit is connected to gas supply.
- The incoming gas line pressure into the regulator should be 8"-14" w.c. for natural gas, and 12"-14" w.c. for propane gas.

Minimum Clearances	Noncombustible Construction
From Back Wall	0"
Left & Right Side	0"
For use in non-combustible locations ONLY	

Specify Type of Gas:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane
Manifold Pressure:		6.0" WC	10.0" WC
Models:	Burners	BTU/hr* (kW)	BTU/hr* (kW)
SB36 [All]	1	32,000 (9.4)	32,000 (9.4)

*Total, broiler & oven burners

Model/Mounting	Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
SB36-HB	240 lbs (109 kg)	85	32/.9
SB36-C	177 lbs (80 kg)	85	13/.4
SB36-W	185 lbs (85 kg)	85	13/.4

Due to continuous product improvements, specifications are subject to change without notice.



THE MONTAGUE COMPANY
 1830 Stearman Avenue, Hayward, CA 94545
 800 345-1830 • Fax: 510 785-3342
 www.montaguecompany.com



HDB-19 [Rev. 1/13]

For Commercial Applications

Job Name _____
 Job Location _____
 Engineer _____
 Approval _____

Contractor _____
 Approval _____
 Contractor's P.O. No. _____
 Representative _____
 SKU _____

Double Swivel MAX®/Safety Quik® Quick-Disconnect Valve Assemblies
Sizes: ½" to 1" (15 to 25mm)

Double Swivel MAX/Safety Quik Quick-Disconnect Valve Assemblies combine flexible movement and one-handed Quick-Disconnect functionality with a unique safety shut-off. By preventing users from accidentally turning on the gas while the appliance is not connected to the supply line, the Double Swivel MAX/Safety Quik Assemblies protect your employees and your business. 360° movement of Swivel MAX at both ends of the assemblies allows appliances to safely be positioned closer to the wall – increasing your kitchen aisle space and prolonging the life of your connectors.

Features

Swivel MAX®

- Multi-plane Fitting Aluminum body, plated steel fitting
- Movement 360° rotational end fitting

Safety Quik® Quick-Disconnect Valve

- Quick-Disconnect..... Flat face, push-to-connect; brass body
- Protection Valve..... Full port brass ball valve
- Thermal Shut-off..... Shuts off gas flow within a temperature range of 250°F - 300°F (121°C - 149°C)

Specifications

The Dormont Blue Hose™

- Tubing Annealed, 304 stainless steel
- Braiding Multi-strand, stainless steel wire
- Coating Blue antimicrobial PVC, melts at 350°F (177°C) coating will not hold a flame
- End Fittings Carbon steel; zinc trivalent chromate
- Stress Guard® 360° rotational end fitting at both ends

Additional Components

- Restraining Device PVC-coated, steel multi-strand cable and mounting hardware
- Elbow Malleable iron

Approvals & Certifications

- NSF/ANSI 169 – Special purpose food equipment and devices
- ANSI Z21.69/CSA 6.16 – Connectors for moveable gas appliances
- UL 567 – Pipe connections for flammable and combustible liquids and LP gas
- ANSI Z21.15/CSA 9.1 – Manually operated gas valves for appliances, appliance connector
- ANSI Z21.90/CSA 6.24 – Gas convenience outlets
- Meets requirements of ANSI Z223.1/NFPA 54 National Fuel Gas Code
- Not for use in temperatures less than 32° (0°C). For indoor use only.
- Max operating pressure 1/2 psi.
- Refer to the catalog for additional approvals and certifications or go to www.dormont.com.

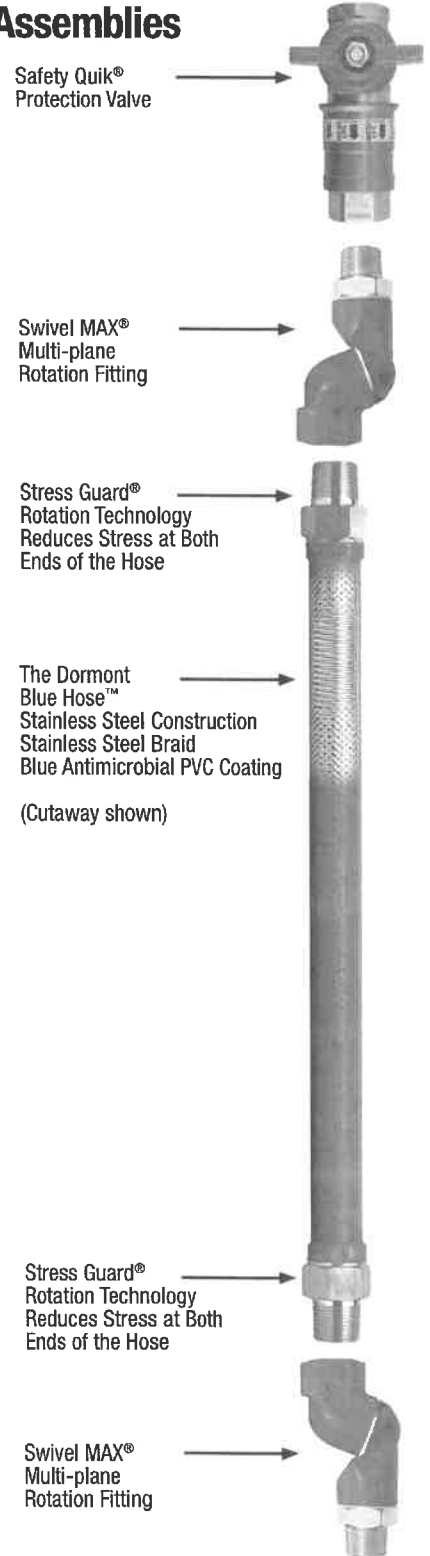


A restraining device is required for all moveable gas equipment.



The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because they are manufactured

in the USA under an ISO qualified production process and to multiple design certifications, you can Connect with Confidence with the Dormont Safety System.



Safety Quik®
Protection Valve

Swivel MAX®
Multi-plane
Rotation Fitting

Stress Guard®
Rotation Technology
Reduces Stress at Both
Ends of the Hose

The Dormont
Blue Hose™
Stainless Steel Construction
Stainless Steel Braid
Blue Antimicrobial PVC Coating

(Cutaway shown)

Stress Guard®
Rotation Technology
Reduces Stress at Both
Ends of the Hose

Swivel MAX®
Multi-plane
Rotation Fitting

Double Swivel MAX[®] with Safety Quik[®] Quick-Disconnect Valve Deluxe Kit Assembly

Ordering Information

		LENGTH				
Configuration	Size I.D.	24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
Deluxe Kit*	½" (15mm)	1650KITCF2S24	1650KITCF2S36	1650KITCF2S48	1650KITCF2S60	1650KITCF2S72
Hose Assembly**		1650BPCF2S24	1650BPCF2S36	1650BPCF2S48	1650BPCF2S60	1650BPCF2S72
Deluxe Kit*	¾" (20mm)	1675KITCF2S24	1675KITCF2S36	1675KITCF2S48	1675KITCF2S60	1675KITCF2S72
Hose Assembly**		1675BPCF2S24	1675BPCF2S36	1675BPCF2S48	1675BPCF2S60	1675BPCF2S72
Deluxe Kit*	1" (25mm)	16100KITCF2S24	16100KITCF2S36	16100KITCF2S48	16100KITCF2S60	16100KITCF2S72
Hose Assembly**		16100BPCF2S24	16100BPCF2S36	16100BPCF2S48	16100BPCF2S60	16100BPCF2S72

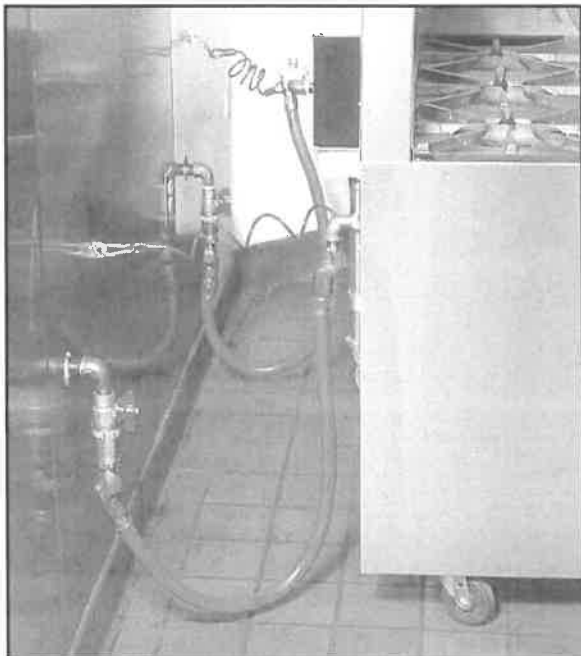
BTU/hr Flow Capacity Natural Gas (Flow rating BTU/hr 0.64 SP. GR. @ 0.5 inch WC pressure drop)

		LENGTH				
Model	Size I.D.	24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
1650BPCF2S	½" (15mm)	77,000	69,000	60,000	54,000	48,000
1675BPCF2S	¾" (20mm)	205,000	193,000	160,000	140,000	124,000
16100BPCF2S	1" (25mm)	366,000	336,000	295,000	261,000	247,000

***Deluxe Kits include:** The Dormont Blue Hose, Double Swivel MAX, Safety Quik, restraining device

****Hose Assembly include:** The Dormont Blue Hose, Double Swivel Max, Safety Quik

Typical Installation



The Dormont Blue Hose™

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



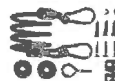
SwivelMAX

- Reduces stress on connector
- Increases kitchen aisle space by allowing connector to be positioned closer to the wall



Safety Quik

- Prevents user from turning on gas while appliance is disconnected
- Thermal shutoff within a temperature range of 250°F - 300°F (121°C - 149°C)



Restraining Device

- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector



We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.



A Watts Water Technologies Company

ES-D-DBL Swivel Safety Quik 1404



**ISO 9001-2008
CERTIFIED**

USA: Export, PA • Tel. (724) 733-4800 • Fax: (724) 733-4808 • www.dormont.com

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Kitchen Professionals

Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 19 - CONVECTION OVEN, GAS (2 EA REQ'D)

Montague R2-85A

Apollo Convection Oven, gas, double-deck, standard depth, snap action thermostatic controls, 60 minute electric timer, 2-speed motor, (5) racks each, stainless steel front with glass in doors, sides & top, 3" H flue deflector with stainless steel front trim, 6" high stainless steel legs, 170,000 BTU, NSF, CSA Star

ACCESSORIES

Mfr	Qty	Model	Spec
Dormont	2	1675KITCF2S48	Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long covered with stainless steel braid, coated with blue antimicrobial PVC, (1) Safety Quik® QDV, (2) Swivel MAX®, and coiled restraining cable with hardware, 160,000 BTU/hr minimum flow capacity, limited lifetime warranty
Montague	2		Standard warranty: one year parts and labor warranty
Montague	2		Gas type to be specified
Montague	2		(2) 1/2 hp, cord with 3-prong plug
Montague	2		Gas manifold, for single point connection
Montague	2		Casters with 5" wheel 6" OA (set of 4)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug					3/4		
2	120	60	1	Cord & Plug					3/4		

GAS

	SIZE	MBTU	KW
1	3/4"		
2	3/4"	170.0	

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					
2					



VECTAIRE™ Apollo Standard Depth Double Deck Gas Convection Oven

Item No. _____

Project _____

Quantity _____

R2-85A Series



Model R2-85A

MODEL-PAN RACK GUIDE (For Each Deck):

✓	Model No.	Racks/ Positions	Pan Loading*		Rack Spacing	
			Length	Sideways	5-racks	9-racks
	R2-85A	2 x 5/9	no	yes	3-3/8" (86mm)	1-1/2" (38mm)

*18" x 26" (457 x 660mm) sheet pans

BURNERS & BLOWER SYSTEMS:

- Indirect-heated "muffled oven" design
- One 85,000 BTU/hr tubular stainless steel burner (Each Deck)
- 16-gauge stainless steel burner baffle
- Dependable standing pilot ignition
- Blower with 1/2-horsepower two-speed motor

EXTERIOR CONSTRUCTION FEATURES:

- Satin finish stainless steel front, sides and top
- Aluminized steel back and flue extensions
- Ball bearing mounted 50-50 split double doors
- Double pane, thermal viewing windows
- Durable, adjustable door gaskets
- Single vertical grab handle opens both doors
- 6" (152mm) stainless steel legs, with adjustable bullet feet
- 6' (1829mm) power cord with grounded NEMA 5-15P plug

CONTROL FEATURES [EACH OVEN]:

- Power/Fan speed control (two-speed fan)
- Automatic fan cutoff when door is opened (except in cool-down)
- Electric, snap-action 200-500°F (93-260°C) thermostat
- Burner-ON indicator
- 60-minute electric countdown timer with alarm
- Momentary-ON interior light switch

AGENCY APPROVALS

- NSF Listed
- CSA Design Certified to ANSI Z83.11 CSA1.8

SHORT/BID SPECIFICATION

Convection oven shall be a Montague **Vectaire** Model:

- Apollo double deck (stacked) standard depth Model R2-85A** equipped with individual electric, snap-action 200-500°F (93-260°C) thermostat with burner-ON indicator light, 60-minute electric countdown timer with alarm, fan switch and oven cool-down mode; 85,000 BTU/hr tubular stainless steel burners and standing pilots; porcelainized steel oven interiors with two speed fan, nine rack positions, five bright nickel racks with rack stops and no-tip guides standard; ball bearing mounted 50-50 split doors with double pane viewing windows; and 6" (152mm) stainless steel legs; plus all the features listed and options/accessories checked:

OVEN INTERIOR CONSTRUCTION:

- Porcelainized 16-gauge steel interior
- Nine-position bright nickel rack guides
- Five bright nickel pan racks, with rack-stop and no-tip guides standard
- 4" (102mm) of insulation compressed to 2" (51mm) with metal sheathing
- Two covered interior lights



VC0-4 [Rev.2/17]

Item No. _____

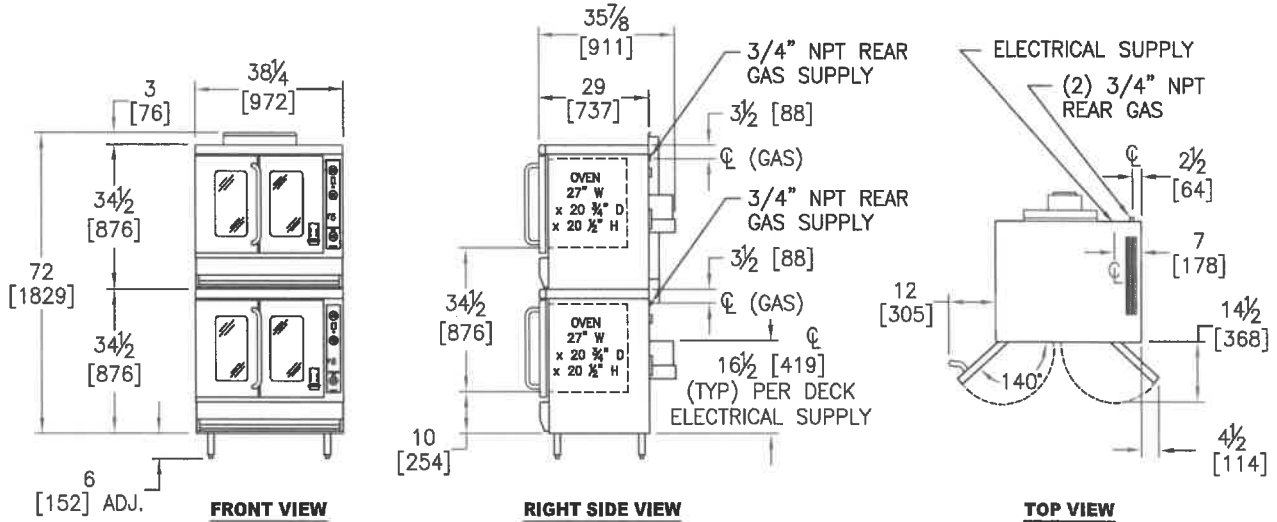
Project _____

Quantity _____

VECTAIRE™ Apollo Standard Depth, Double Deck Gas Convection Oven

R2-85A Series

Dimensions in brackets are millimeters



OPTIONS GUIDE:

Installation Alternatives:

- Casters [Set of four 5" (127mm) plate casters]
- Heat Shield Kit-[See minimum clearances]
- Flexible Gas Quick-Disconnect Kit [each]
- Stainless steel downdraft diverter
- 1" NPT (25mm) Manifold Assembly for single gas inlet
- 1" (25mm) Toe Base for curb mounting

Electric, Controls & Motor Alternatives:

- 120-volt, 1-Phase, 60 Hz 7.2 AMP [standard, with 6' (1.8m) grounded power cord]
- 208-240-Volt, 1-Phase, 60 HZ, 3.7 AMP
- Electronic ignition [suffix-EI]
- Solid state thermostat

Finish:

- Full stainless steel oven interior - [suffix ASC]
- Stainless steel back panel
- Stainless steel flue deflector
- Stainless steel exterior bottom

Racks and Security:

- Stainless steel drip tray: _____ each
- Extra Racks: _____ each [standard]
 _____ each [heavy-duty for roasting]
- Solid Doors
- 11-position rack guides
- Independent doors

INSTALLATION REQUIREMENTS & SHIPPING INFORMATION

- Ovens must be installed in accordance with local codes or in their absence with the National Fuel Gas Code: ANSI Z223.1; CAN/CGA-B149.1 Natural Fuel and Propane Installation Code, as applicable. Compliance with codes is the responsibility of the Owner and Installer.
- An adequate ventilation system is required. Refer to National Fire Protection Association Standard No. 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations
- This appliance is intended for commercial use by professionally trained personnel. NOT intended for Residential Use.
- Specify installation elevation: _____ if above 2000 feet (610m).
- GAS INLET SIZE (All Models): Two 3/4" NPT gas connections provided at left-rear. Two 3/4" NPT gas pressure regulators are provided and must be installed (by others) when unit is connected to gas supply.
- The incoming gas line pressure into the regulator should be 8"-14" w.c. for natural gas, and 12"-14" w.c. for propane gas.

Minimum Clearances	Combustible Construction	Noncombustible Construction
From Back Wall	6" (152mm)	5" (127mm)
Left & Right Side	6" (152mm)	0"
With 6" (152mm) legs	Suitable for installation on combustible floors	

Specify Type of Gas:		<input type="checkbox"/> Natural	<input type="checkbox"/> Propane	Shipping Weight	Shipping Class	Cube (Crated) ft ³ /m ³
Gas Delivery Pressure:		3.5" WC	10.0" WC			
Models:	Burners	BTU/hr (kW)	BTU/hr (kW)			
R2-85A	1 per deck	70,000 (20.5) per deck	60,000 (17.7) per deck	942 lbs (427 kg)	70	2 x 37/1
Entry Clearance: 34-3/4" (883mm) uncrated						

Due to continuous product improvements, specifications are subject to change without notice.



THE MONTAGUE COMPANY

1830 Stearman Avenue, Hayward, CA 94545
 800 345-1830 • Fax: 510 785-3342
 www.montaguecompany.com



VCO-4 [Rev. 2/17]

For Commercial Applications

Job Name _____
 Job Location _____
 Engineer _____
 Approval _____

Contractor _____
 Approval _____
 Contractor's P.O. No. _____
 Representative _____
 SKU _____

Double Swivel MAX®/Safety Quik® Quick-Disconnect Valve Assemblies
Sizes: ½" to 1" (15 to 25mm)

Double Swivel MAX/Safety Quik Quick-Disconnect Valve Assemblies combine flexible movement and one-handed Quick-Disconnect functionality with a unique safety shut-off. By preventing users from accidentally turning on the gas while the appliance is not connected to the supply line, the Double Swivel MAX/Safety Quik Assemblies protect your employees and your business. 360° movement of Swivel MAX at both ends of the assemblies allows appliances to safely be positioned closer to the wall – increasing your kitchen aisle space and prolonging the life of your connectors.

Features

Swivel MAX®

Multi-plane Fitting Aluminum body, plated steel fitting
 Movement 360° rotational end fitting

Safety Quik® Quick-Disconnect Valve

Quick-Disconnect..... Flat face, push-to-connect; brass body
 Protection Valve..... Full port brass ball valve
 Thermal Shut-off..... Shuts off gas flow within a temperature range of 250°F - 300°F (121°C - 149°C)

Specifications

The Dormont Blue Hose™

Tubing Annealed, 304 stainless steel
 Braiding Multi-strand, stainless steel wire
 Coating Blue antimicrobial PVC, melts at 350°F (177°C) coating will not hold a flame
 End Fittings..... Carbon steel; zinc trivalent chromate
 Stress Guard® 360° rotational end fitting at both ends

Additional Components

Restraining Device PVC-coated, steel multi-strand cable and mounting hardware
 Elbow Malleable iron

Approvals & Certifications

NSF/ANSI 169 – Special purpose food equipment and devices
 ANSI Z21.69/CSA 6.16 – Connectors for moveable gas appliances
 UL 567 – Pipe connections for flammable and combustible liquids and LP gas
 ANSI Z21.15/CSA 9.1 – Manually operated gas valves for appliances, appliance connector
 ANSI Z21.90/CSA 6.24 – Gas convenience outlets
 Meets requirements of ANSI Z223.1/NFPA 54 National Fuel Gas Code
 Not for use in temperatures less than 32° (0°C). For indoor use only.
 Max operating pressure 1/2 psi.
 Refer to the catalog for additional approvals and certifications or go to www.dormont.com.

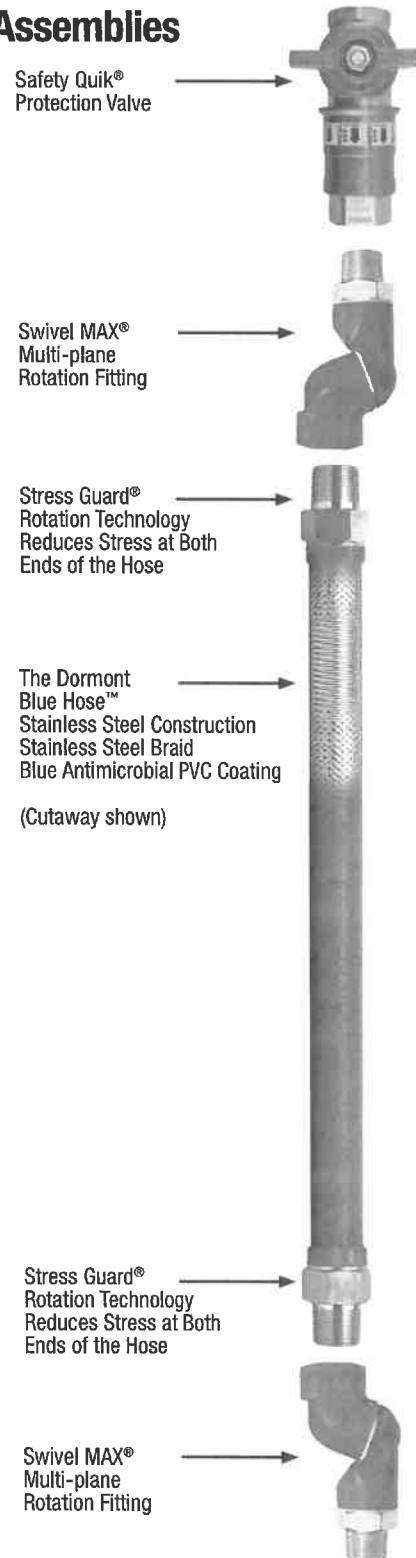


A restraining device is required for all moveable gas equipment.



The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because they are manufactured

in the USA under an ISO qualified production process and to multiple design certifications, you can Connect with Confidence with the Dormont Safety System.



Double Swivel MAX® with Safety Quik® Quick-Disconnect Valve Deluxe Kit Assembly

Ordering Information

		LENGTH				
Configuration	Size I.D.	24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
Deluxe Kit*	½" (15mm)	1650KITCF2S24	1650KITCF2S36	1650KITCF2S48	1650KITCF2S60	1650KITCF2S72
Hose Assembly**		1650BPCF2S24	1650BPCF2S36	1650BPCF2S48	1650BPCF2S60	1650BPCF2S72
Deluxe Kit*	¾" (20mm)	1675KITCF2S24	1675KITCF2S36	1675KITCF2S48	1675KITCF2S60	1675KITCF2S72
Hose Assembly**		1675BPCF2S24	1675BPCF2S36	1675BPCF2S48	1675BPCF2S60	1675BPCF2S72
Deluxe Kit*	1" (25mm)	16100KITCF2S24	16100KITCF2S36	16100KITCF2S48	16100KITCF2S60	16100KITCF2S72
Hose Assembly**		16100BPCF2S24	16100BPCF2S36	16100BPCF2S48	16100BPCF2S60	16100BPCF2S72

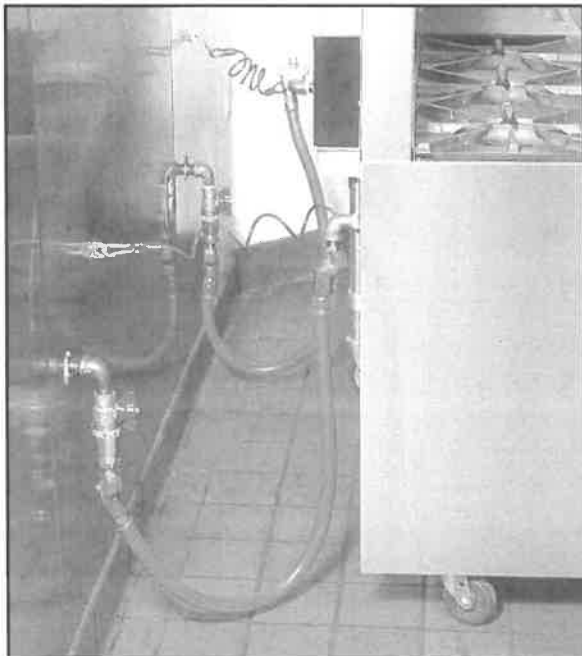
BTU/hr Flow Capacity Natural Gas (Flow rating BTU/hr 0.64 SP. GR. @ 0.5 inch WC pressure drop)

		LENGTH				
Model	Size I.D.	24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
1650BPCF2S	½" (15mm)	77,000	69,000	60,000	54,000	48,000
1675BPCF2S	¾" (20mm)	205,000	193,000	160,000	140,000	124,000
16100BPCF2S	1" (25mm)	366,000	336,000	295,000	261,000	247,000

*Deluxe Kits include: The Dormont Blue Hose, Double Swivel MAX, Safety Quik, restraining device

**Hose Assembly include: The Dormont Blue Hose, Double Swivel Max, Safety Quik

Typical Installation



The Dormont Blue Hose™

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



SwivelMAX

- Reduces stress on connector
- Increases kitchen aisle space by allowing connector to be positioned closer to the wall



Safety Quik

- Prevents user from turning on gas while appliance is disconnected
- Thermal shutoff within a temperature range of 250°F - 300°F (121°C - 149°C)



Restraining Device

- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector



We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.

Dormont[®]

A Watts Water Technologies Company

ES-D-DBLSwivelSafetyQuik 1404



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Kitchen Professionals

Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 20 - STEAMER, CONVECTION, BOILERLESS, COUNTERTOP (1 EA REQ'D)

Cleveland 22CGT6.1

SteamChef™ 6 Convection Steamer, Gas, boilerless, countertop, 1 compartment, (6) full size pan capacity, 60-minute electro-mechanical timer & manual (continuous steaming) bypass switch, left-hand hinged door, controls on right, automatic drain & water level controls, KleanShield™ interior, standard treated & tap water connection, stainless steel exterior, 4" adjustable legs with flanged feet, 32,000 BTU, UL, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
Dormont	1	1675KITCF2S48	Dormont Blue Hose™ Moveable Gas Connector Kit, 3/4" inside dia., 48" long covered with stainless steel braid, coated with blue antimicrobial PVC, (1) Safety Quik® QDV, (2) Swivel MAX®, and coiled restraining cable with hardware, 160,000 BTU/hr minimum flow capacity, limited lifetime warranty
Cleveland	1		1-year parts & labor warranty, standard
Cleveland	1		3 year Convection Steamer Door Warranty, standard
Cleveland	1		Performance start-up included at customer request after equipment is installed (Free Water Quality Check included) (contact Cleveland Sales Representative for details)
Cleveland	1		Gas type to be specified
Cleveland	1		standard
Cleveland	1	UNISTAND34	(P/N 111721) Equipment Stand, 34" H, stainless steel

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1				4.0				

GAS

	SIZE	MBTU	KW
1	1/2"	32.0	

STEAM

	INLET SIZE	RETURN SIZE	LB/HR	PSIG (min)	PSIG (max)
1					

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/4"					
2				3/4"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	1-1/2"	
2		

PLUMBING 1 REMARKS

C1 for Reservoir, Common Drain for C1 & C2

PLUMBING 2 REMARKS

C2 for Condenser



SteamChef™ 6

High Speed Convection Steamer, Automatic Water Fill & Drain, 32,000 BTU Gas Boiler-Free Counter Type Design

Project _____
 Item _____
 Quantity _____
 FCSI Section 1140 _____
 Approved _____
 Date _____

Steamchef™ Boilerless Convection Steamers

Models

- 22CGT6.1



Standard Features

- Cooking capacity for up to six 12" x 20" x 2.5" deep steam table pans (1/1 G/N, 65 mm).
- High-speed gas convection steamer with open style 1.0 gallon water reservoir located at the bottom of the cooking compartment for easy access and maintenance.
- Fan forced convection steam with KleanShield™ cooking compartment design. KleanShield™ collects and removes condensate waste from the cooking compartment. This keeps the compartment clean, safe from impurities and easy to maintain. Reduces foaming and avoids contamination of the reservoir water.
- Automatic water level controls, fills when main power switch is turned ON, Low Water and High Water probes inside cooking compartment maintains water levels during cooking, eliminating the need to manually refill and monitor water level during cooking. Large overflow port in rear wall. 193° preheat and standby temperature. High Temperature Automatic Safety Shut-off.
- Steam and Fan Shut Off Control when compartment door is opened.
- 32,000 BTU high efficiency atmospheric gas boilerless style heating system.
- Front access "works in a drawer" style burners for easy servicing.
- Includes a 60-Minute Electro-Mechanical Timer, LED Indicator Lights for Power On and Reset. Timed and Manual Bypass Switch for constant steaming.
- Exclusive SteamChef™ Automatic Drain Control. Compartment drains when main power is turned OFF via 1/2" ball valve with micro switch circuitry. Simple 1.5" NPT drain connection required with water saving cold water condenser and 3 minute rinse feature.
- Left Hand Door Hinging: Compartment Doors hinged on the left, controls on the right.
- Exclusive, durable 14 gauge stainless steel compartment door and latch withstands abuse and heavy wear. Two piece compartment door with free floating inner door is self adjustable and prevents leaks. Reversible door gasket doubles the life of the gasket.
- Heavy-duty 4" (102mm) Skid Resistant Adjustable Legs with Flanged Feet.
- UL - Gas, UL - Sanitation (NSF Standards).

Short Form Specifications

Shall be a Cleveland SteamChef™ 6, model 22CGT6.1, one compartment 32,000 BTU high efficiency atmospheric gas boilerless style heating system. Front access "works in a drawer" style burners for easy servicing. Standard with Compartment Controls and 60-minute electro-mechanical timer. Capacity for six 2.5" (1/1 G/N, 65 mm) full size steam table pans. Includes 1/2" ball valve style automatic drain. Automatic water level controls. Heavy-duty 14 gauge stainless steel cooking compartment door and latch. KleanShield™ clean cavity protection. 4" Adjustable Legs.



Options & Accessories

- 34" High Stainless Steel Equipment Stand (UNISTAND34)
- 5 Foot (1524mm) FDA Approved National Hose Thread style water connection kit (garden hose thread), 2 required (NHT60)
- Single Point Water Connection (SPW)
- Electronic Timer

KE004046-16

18301 St. Clair Street
 Cleveland, OH 44110

Tel 1.216.481.4900
 Fax 1.216.481.3782
 Email steam@clevelandrange.com

www.clevelandrange.com
 Section 2, Page 13
 5560A 10/2018





Steamchef™ Boilerless Convection Steamers

- Each compartment has capacity for: Six, 12" x 20" x 2 1/2" deep Cafeteria Pans.
- Each compartment has capacity for: Twelve, 12" x 20" x 1" deep Cafeteria Pans.
- Each compartment has capacity for: Four, 12" x 20" x 4" deep Cafeteria Pans.

OPERATING CLEARANCES

3" Left, 3" Right and 3" Rear.

SERVICE CLEARANCES

12" on control side. Contact factory for variances to clearances.

CONTROLS

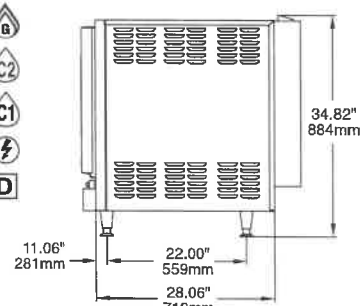
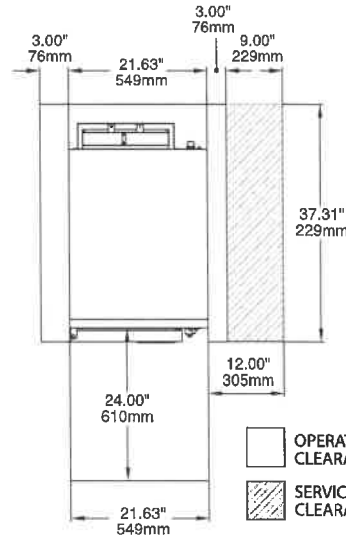
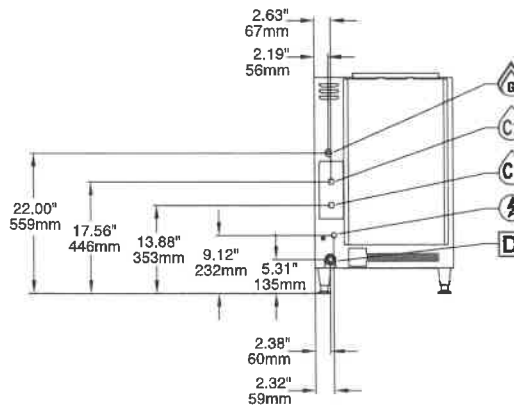
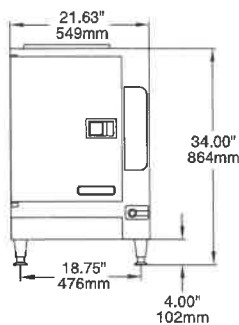
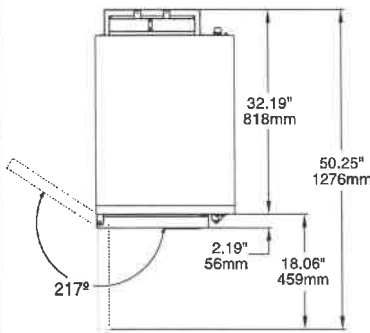
60-minute electro mechanical timer with load compensating feature.
Two function control switch for Timed Cooking and Continuous Steaming.

APPROVALS

UL - Gas, UL - Sanitation (NSF Standards)

Shipping Weights & Dimensions

Weight	Width	Depth	Height
341 lbs	30"	41"	36"



GAS

1/2" Dia. IPS
32,000 BTU's

SUPPLY PRESSURE: NATURAL - 4.00" W.C. minimum, 14.00" W.C. maximum
PROPANE - 11.00" W.C. minimum, 14.00" W.C. maximum
Manufacturer must be notified if unit will be used above 2,000 ft. altitude.

ELECTRICAL

120V, 1 Phase, 4 Amps.

COLD WATER

C-1: Feed water for reservoir, 35 Psi Minimum, 60 Psi Maximum.
C-2: Drain condenser water, 35 Psi Minimum, 60 Psi Maximum.
Two 3/4" NH-F (Garden Thread) connections. Use NSF approved hose.

DRAIN CONNECTION

1.5" NPT-M

Do not connect other units to this drain.

Drain line must be vented.

Do not connect the appliance's drain connection to any drain material that cannot sustain 140°.

NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted.
Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.
Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are UL/NSF#4 and UL safety.

(NOT TO SCALE)

18301 St. Clair Street
Cleveland, OH 44110

Tel 1.216.481.4900
Fax 1.216.481.3782
Email steam@clevelandrange.com

www.clevelandrange.com
Section 2, Page 14
10 / 2018



For Commercial Applications

Job Name _____
 Job Location _____
 Engineer _____
 Approval _____

Contractor _____
 Approval _____
 Contractor's P.O. No. _____
 Representative _____
 SKU _____

Double Swivel MAX®/Safety Quik® Quick-Disconnect Valve Assemblies

Sizes: ½" to 1" (15 to 25mm)

Double Swivel MAX/Safety Quik Quick-Disconnect Valve Assemblies combine flexible movement and one-handed Quick-Disconnect functionality with a unique safety shut-off. By preventing users from accidentally turning on the gas while the appliance is not connected to the supply line, the Double Swivel MAX/Safety Quik Assemblies protect your employees and your business. 360° movement of Swivel MAX at both ends of the assemblies allows appliances to safely be positioned closer to the wall – increasing your kitchen aisle space and prolonging the life of your connectors.

Features

Swivel MAX®

- Multi-plane Fitting Aluminum body, plated steel fitting
- Movement 360° rotational end fitting

Safety Quik® Quick-Disconnect Valve

- Quick-Disconnect..... Flat face, push-to-connect; brass body
- Protection Valve..... Full port brass ball valve
- Thermal Shut-off..... Shuts off gas flow within a temperature range of 250°F - 300°F (121°C - 149°C)

Specifications

The Dormont Blue Hose™

- Tubing Annealed, 304 stainless steel
- Braiding Multi-strand, stainless steel wire
- Coating Blue antimicrobial PVC, melts at 350°F (177°C) coating will not hold a flame
- End Fittings Carbon steel; zinc trivalent chromate
- Stress Guard® 360° rotational end fitting at both ends

Additional Components

- Restraining Device PVC-coated, steel multi-strand cable and mounting hardware
- Elbow Malleable iron

Approvals & Certifications

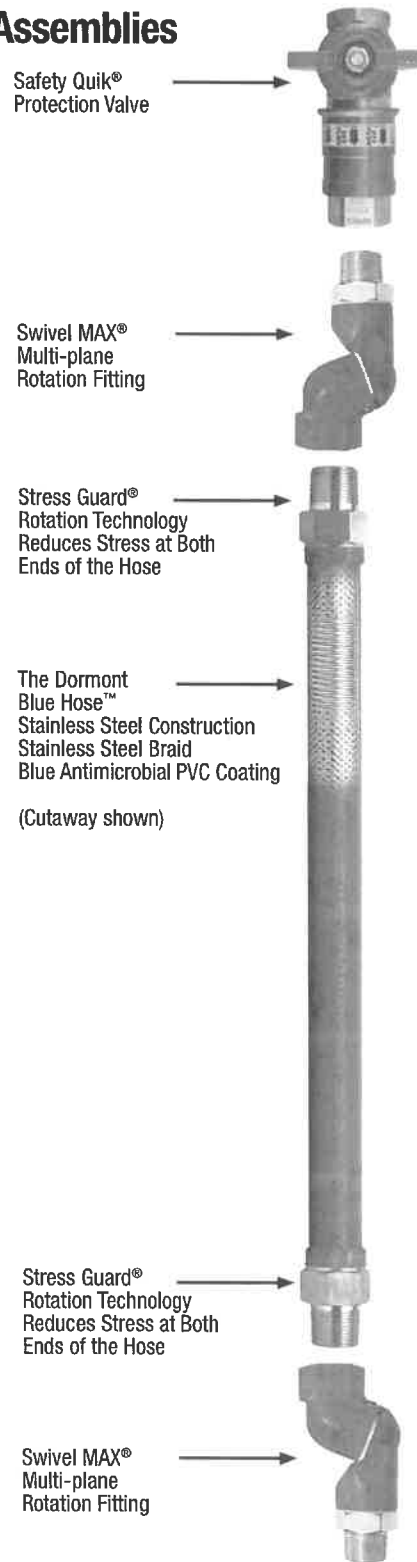
- NSF/ANSI 169 – Special purpose food equipment and devices
- ANSI Z21.69/CSA 6.16 – Connectors for moveable gas appliances
- UL 567 – Pipe connections for flammable and combustible liquids and LP gas
- ANSI Z21.15/CSA 9.1 – Manually operated gas valves for appliances, appliance connector
- ANSI Z21.90/CSA 6.24 – Gas convenience outlets
- Meets requirements of ANSI Z223.1/NFPA 54 National Fuel Gas Code
- Not for use in temperatures less than 32° (0°C). For indoor use only.
- Max operating pressure 1/2 psi.
- Refer to the catalog for additional approvals and certifications or go to www.dormont.com.



A restraining device is required for all moveable gas equipment.



The Dormont Safety System™ is the first and only complete gas equipment connection system specifically engineered for the commercial kitchen. The Safety System consists of the famous Dormont Blue Hose and a variety of accessories designed for improved safety and performance in commercial kitchens. Because they are manufactured in the USA under an ISO qualified production process and to multiple design certifications, you can Connect with Confidence with the Dormont Safety System.



Double Swivel MAX® with Safety Quik® Quick-Disconnect Valve Deluxe Kit Assembly

Ordering Information

		LENGTH				
Configuration	Size I.D.	24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
Deluxe Kit*	½" (15mm)	1650KITCF2S24	1650KITCF2S36	1650KITCF2S48	1650KITCF2S60	1650KITCF2S72
Hose Assembly**		1650BPCF2S24	1650BPCF2S36	1650BPCF2S48	1650BPCF2S60	1650BPCF2S72
Deluxe Kit*	¾" (20mm)	1675KITCF2S24	1675KITCF2S36	1675KITCF2S48	1675KITCF2S60	1675KITCF2S72
Hose Assembly**		1675BPCF2S24	1675BPCF2S36	1675BPCF2S48	1675BPCF2S60	1675BPCF2S72
Deluxe Kit*	1" (25mm)	16100KITCF2S24	16100KITCF2S36	16100KITCF2S48	16100KITCF2S60	16100KITCF2S72
Hose Assembly**		16100BPCF2S24	16100BPCF2S36	16100BPCF2S48	16100BPCF2S60	16100BPCF2S72

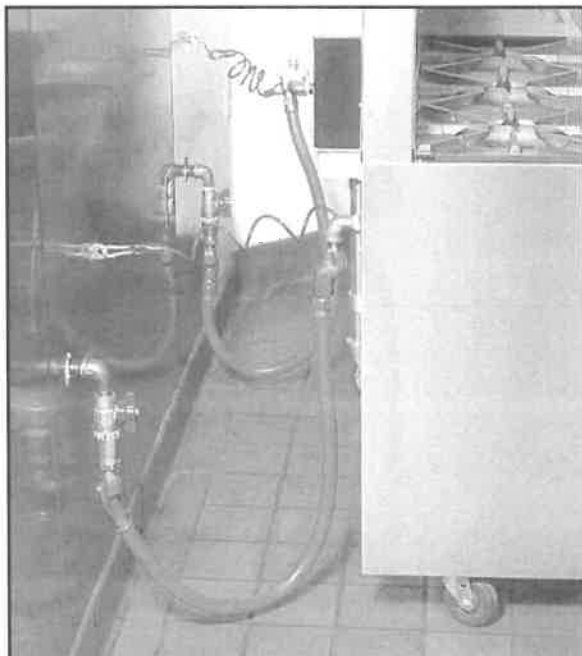
BTU/hr Flow Capacity Natural Gas (Flow rating BTU/hr 0.64 SP. GR. @ 0.5 inch WC pressure drop)

		LENGTH				
Model	Size I.D.	24" (607mm)	36" (914mm)	48" (1,219mm)	60" (1,524mm)	72" (1,829mm)
1650BPCF2S	½" (15mm)	77,000	69,000	60,000	54,000	48,000
1675BPCF2S	¾" (20mm)	205,000	193,000	160,000	140,000	124,000
16100BPCF2S	1" (25mm)	366,000	336,000	295,000	261,000	247,000

*Deluxe Kits include: The Dormont Blue Hose, Double Swivel MAX, Safety Quik, restraining device

**Hose Assembly include: The Dormont Blue Hose, Double Swivel Max, Safety Quik

Typical Installation



The Dormont Blue Hose™

The Dormont Blue Hose is a commercial, moveable-grade gas connector designed for use with moveable equipment.

Moveable equipment is defined in ANSI Standard Z21.69/CSA 6.16 as gas utilization equipment that may be mounted on casters or otherwise be subject to movement.



Swivel MAX

- Reduces stress on connector
- Increases kitchen aisle space by allowing connector to be positioned closer to the wall



Safety Quik

- Prevents user from turning on gas while appliance is disconnected
- Thermal shutoff within a temperature range of 250°F - 300°F (121°C - 149°C)



Restraining Device

- ANSI Z21.69 Standard section 1.7.4 states: Connectors when used on caster-mounted equipment shall be installed with a restraining device, which prevents transmission of the strain to the connector



We guarantee our commercial gas connectors for the life of the original appliance to which it is connected.



A Watts Water Technologies Company

ES-D-DBLSwivelSafetyQuik 1404



USA: Export, PA • Tel. (724) 733-4800 • Fax: (724) 733-4808 • www.dormont.com

© 2014 Dormont



SteamCub™ 34" UNIVERSAL EQUIPMENT STAND* OPEN TYPE STAND, ALL STAINLESS STEEL CONSTRUCTION

Project _____
 Item _____
 Quantity _____
 FCSI Section 1140 _____
 Approved _____
 Date _____

SteamCub™ Boilerless Connectionless Steamer

Models

- UNISTAND34 (PART # 111721)

FOR:

- STEAMCRAFT® ULTRA 3 (21CET8)
- STEAMCRAFT® ULTRA 5 (21CET16)
- STEAMCRAFT® ULTRA 5 (21CGA5)
- STEAMCHEF™ 3 (22CET3.1)
- STEAMCHEF™ 6 (22CET6.1)
- STEAMCUB™ (1SCMCS)
- STEAMCUB PLUS™ (1SCE)

Optional Top Cover Kit (111728) required for mounting one SteamCub or one SteamCub Plus



Shown with optional:
 • Pull-Out Shelf Kit (111724)
 • Pan Rack Kit (111726)

Standard Features

- Holes provided for securing unit into proper position and accomodating utilities
- All stainless steel welded construction with 1 1/4" square tubing
- Stationary shelf provided at bottom of stand
- Adjustable feet (rear feet are flanged for floor bolting)
- Ideal for mounting other kitchen equipment (toasters, slicers, etc.)

Note: Not indended for stacking units.

Options & Accessories

- Top Cover Kit (111728) for mounting one SteamCub or one SteamCub Plus
- Pull-Out Shelf Kit (111724)
- Pan Rack Kit (111726)
- Stainless Steel Wire Shelves (WS5)
- Stainless Steel Perforated Cafeteria Pans (PP)
- Stainless Steel Solid Cafeteria Pans (SP)

* Replaces models ES222834 & ES21301

Short Form Specifications

Shall be a Cleveland 34" Universal Equipment Stand UNISTAND34 (Part # 111721) with: Holes provided for securing unit into proper position and accomodating utilities; All stainless steel welded construction with 1 1/4" square tubing; Stationary shelf at bottom of stand; Adjustable feet (rear feet are flanged for floor bolting).

18301 St. Clair Street
 Cleveland, OH 44110

Tel 1.216.481.4900
 Fax 1.216.481.3782
 Email steam@clevelandrange.com

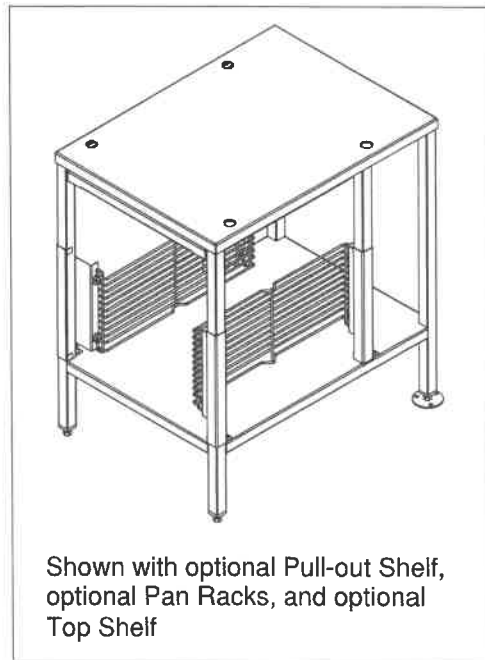
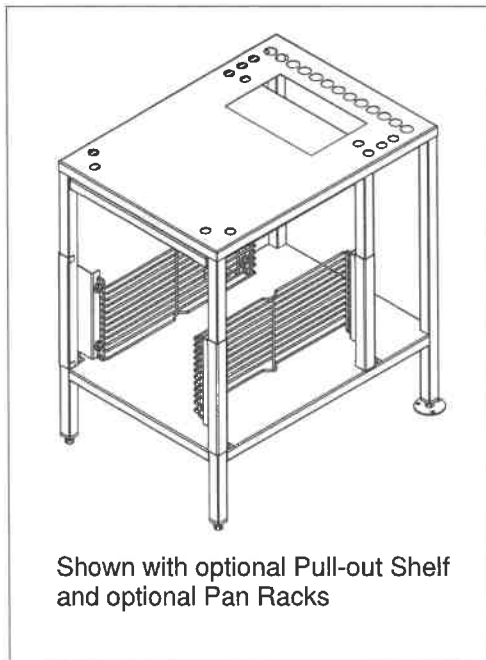
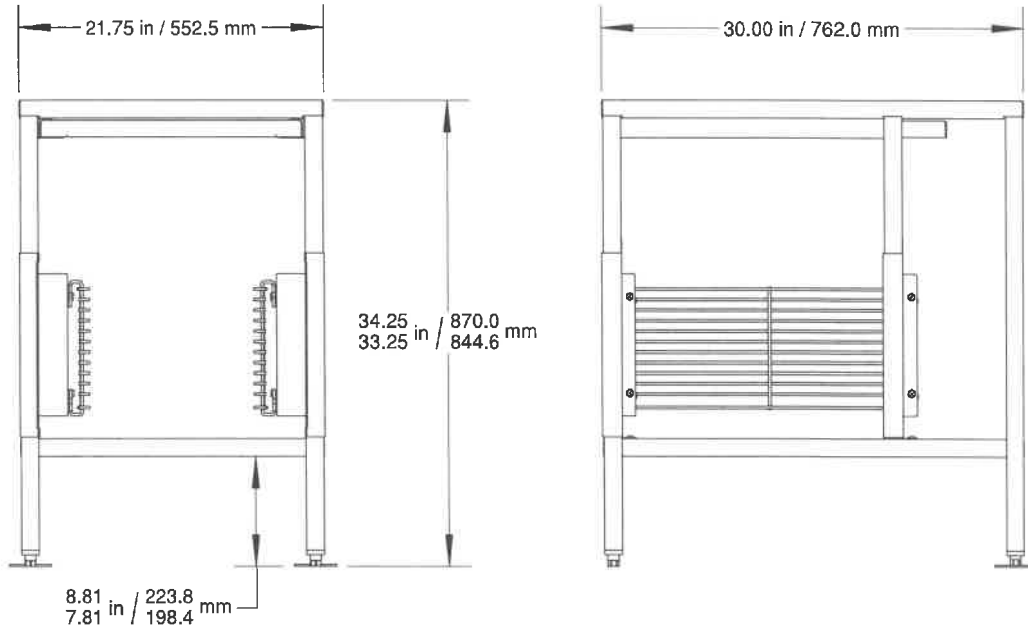
www.clevelandrange.com
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SteamCub™ Boilerless Connectionless Steamer

UNISTAND34 EQUIPMENT STAND



NOTES:
 Cleveland Range reserves right of design improvement or modification, as warranted.
 Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.
 Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are UL/NSF#4 and CSA (AGA, CGA).

(NOT TO SCALE)

18301 St. Clair Street
 Cleveland, OH 44110

Tel 1.216.481.4900
 Fax 1.216.481.3782
 Email steam@clevelandrange.com

www.clevelandrange.com
 Section 2, Page 30
 07 / 2017



Kitchen Professionals

Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 21 - REACH-IN REFRIGERATOR (4 EA REQ'D)

True Mfg. - General Foodservice STA2R-2S-HC

SPEC SERIES® Refrigerator, reach-in, two-section, (2) stainless steel doors with locks, cam-lift hinges, digital temperature control, (6) chrome shelves, LED interior lights, stainless steel front & sides, aluminum interior sides & walls, stainless floor & ceiling, 5" castors, R290 Hydrocarbon refrigerant, 1/2 HP, , cULus, UL EPH Classified, Made in USA, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
True Mfg. - General Foodservice	4		Warranty - 7 year compressor (self-contained only), please visit www.Truemfg.com for specifics
True Mfg. - General Foodservice	4		Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics
True Mfg. - General Foodservice	4		Left door hinged left, right door hinged right standard
True Mfg. - General Foodservice	4		(3) chrome shelves and shelf supports standard per section
True Mfg. - General Foodservice	8		Chrome plated shelf (includes shelf clip supports) (specify for left, center or right section, if applicable), each
True Mfg. - General Foodservice	4		5" castors, set of 4, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	5.9		1/2		



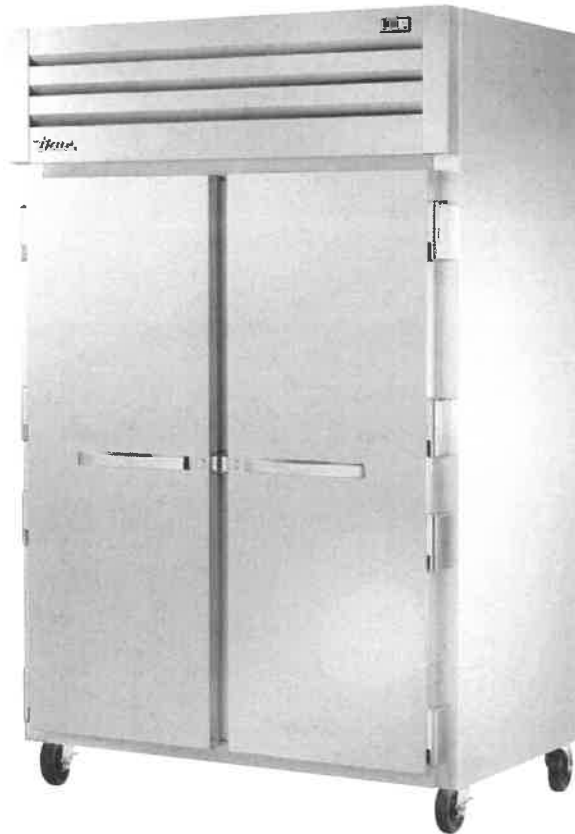
TRUE FOODSERVICE EQUIPMENT, INC. • 2001 East Terra Lane • O'Fallon, Missouri 63366-4434
 ph. 636.240.2400 • toll free 800.325.6152 • fax 636.272.2408 • parts fax 636.272.9471 • www.truemfg.com

PROJECT NAME	LOCATION	AIA #
ITEM #	QTY	MODEL #
		SIS #

SPEC SERIES®

REACH-IN SOLID SWING DOOR REFRIGERATOR WITH HYDROCARBON REFRIGERANT

models	STR2R-2S-HC	STA2R-2S-HC	STG2R-2S-HC
--------	-------------	-------------	-------------

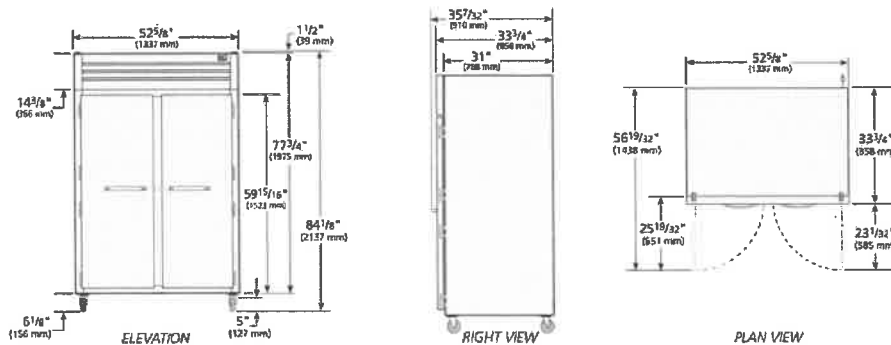


STR2R-2S-HC	
Exterior	Stainless steel door, front & sides.
Interior	Stainless steel side walls, back, floor, door liner, & ceiling.
Shelving	(1) Interior kit option included per full section.

STA2R-2S-HC	
Exterior	Stainless steel door, front & sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.
Shelving	(3) Heavy duty, chrome plated, wire shelves per section.

STG2R-2S-HC	
Exterior	Stainless steel door, with matching aluminum sides.
Interior	Aluminum side walls & back. Stainless steel floor & ceiling.
Shelving	(3) Heavy duty, PVC coated, wire shelves per section.

plan view



SPECIFICATIONS		
Dimensions	in.	mm.
Length	52 5/8	1337
Depth	33 3/4	858
Height	77 3/4	1975
Electrical	U.S.	International
Horsepower	1/2	N/A
Amps	5.9	N/A
Voltage	115/60/1	
NEMA	5-15P	
Cord Length	9 ft.	2.74 M.
115/60/1 NEMA-5-15R * Height does not include 6 1/8" (156 mm) for castors or 6" (153 mm) for optional legs. † Depth does not include 1 1/2" for door handle.		

Specifications subject to change without notice.
 Chart dimensions are rounded up to the nearest 1/8" (millimeters rounded up to the next whole number).

	APPROVALS	AVAILABLE AT
12/18 Printed in U.S.A.		



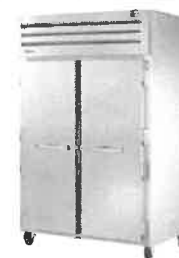
TRUE FOOD SERVICE EQUIPMENT, INC. • 7001 East Terra Lane • O'Fallon, Missouri 63366-1434
 ph. 636.240.2400 • toll free 800.375.6152 • fax 636.272.2408 • parts fax 636.272.9171 • www.truemfg.com

PROJECT NAME	LOCATION	AIA #	
ITEM #	QTY	MODEL #	SIS #

SPEC SERIES®

REACH-IN SOLID SWING DOOR REFRIGERATOR WITH HYDROCARBON REFRIGERANT

models	STR2R-2S-HC	STA2R-2S-HC	STG2R-2S-HC
--------	-------------	-------------	-------------



standard features

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydrocarbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Top mounted refrigeration system with evaporator positioned out of food zone to maximize capacity.
- Electronic control.

CABINET CONSTRUCTION

- Insulation - entire cabinet structure and solid door are foamed-in-place using Ecomate. A high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- 5" (127 mm) diameter plate castors - locks provided on front set.

DOORS

- Lifetime guaranteed bolt style door locks.

- Lifetime guaranteed heavy duty all metal working door handles.
- Positive seal self-closing doors with 120° stay open feature. Lifetime guaranteed external cam lift door hinges, four (4) per door section.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

LIGHTING

- LED interior lighting, safety shielded.

MODEL FEATURES

- Exterior digital temperature display, available with either °F or °C.
- Evaporator epoxy coated to eliminate the potential of corrosion.
- Curb mounting ready.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.

OPTIONAL FEATURES/

ACCESSORIES

(upcharge & lead times may apply)

- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 6" (153 mm) stainless steel legs.
- Field reversible hinge.
- Additional shelves.
- Stainless back. (STR, STA, STG)
- Security package.

SHELVING KIT OPTIONS

- STR series kits factory installed at no charge. STA & STG series kits field installed, upcharge applies, lead times may apply.
- Kit #1: Nine (9) sets of #1 type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan or two (2) 14"L x 18"D (356 mm x 458 mm) pans.
- Kit #2: One (1) set half-section #2 steel rod tray slides and pilasters (field installed), rim support of one (1) 18"L x 26"D (458 mm x 661 mm) pan.
- Kit #3: Six (6) sets of universal type tray slides and pilasters (field installed), bottom support of one (1) 18"L x 26"D (458 mm x 661 mm) pan, two (2) 14"L x 18"D (356 mm x 458 mm) pans or two (2) 12"L x 20"D (305 mm x 508 mm) pans.
- Kit #4: Three (3) chrome shelves 26 5/16"L x 21 1/16"D (669 mm x 548 mm). Optional wall mounted shelf support pilasters (field installed) with four (4) shelf clips per shelf available; adjustable on 1/2" (13 mm) increments (must order at time of cabinet order).
- Additional kit option components available individually.

WARRANTY

Three year warranty on all parts and labor and an additional 2 year warranty on compressor. (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE



Model	Elevation	Right	Plan	3D	Back
ST(J)2R-2S-HC					

Kitchen Professionals

Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 23 - WORK TABLE, STAINLESS STEEL TOP (1 EA REQ'D)

IMC Teddy WT-3060

Work Table, 60"W x 30"D, 14/304 stainless steel flat top, stainless steel undershelf & legs, KD

ACCESSORIES

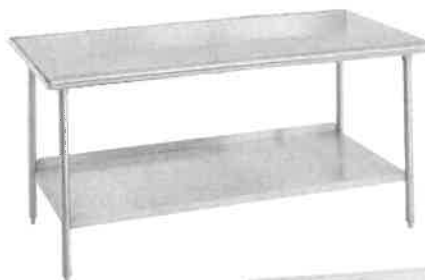
Mfr	Qty	Model	Spec
IMC Teddy	1		See "Integral Sinks" for sink options
IMC Teddy	1	C4	Swivel Caster, 5", set of 4, with brakes



WT
Worktables

General Information

Project Name: _____
 Consultant: _____
 Item #: _____
 Model #: _____
 Quantity: _____



Model WT



Model WTB



Specifications

WT Worktables constructed of heavy duty non-magnetic type 300 series stainless steel with a satin brush finish.

14GA table top with 16GA continuous reinforcements and heavy duty stainless steel gusset for 16GA 1 5/8" diameter stainless steel tubular legs with adjustable feet.

Sound deaden undersurface. Provide additional legs for tables 84" and longer.

Product Guide

Rugged stainless steel table, engineered for heavy use and years of service in high volume Institutional and Commissary applications.

This versatile table is designed to retain integrity and finish over long periods.

Options are designed to convert this table for varied use in different applications throughout the facility.

IMC Worktables are easily cleanable without the use of tools. All corners are coved, and all seams are fully welded and polished.

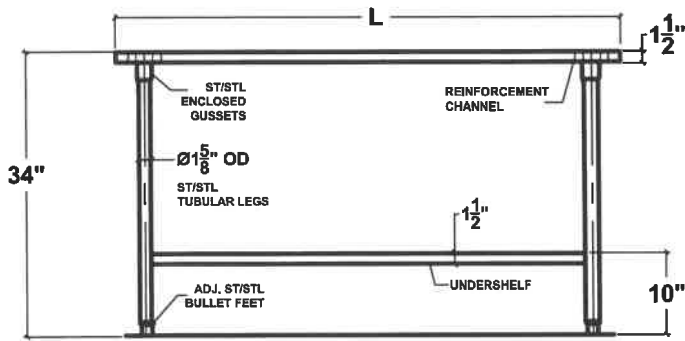
Options

- CB** - Cutting Board
- RR** - Rolled Edge
- ME** - Marine Edge (No-Drip Edge)
- CR** - Cross Rails
- CRT** - Corner Turn
- LDO** - Lever Drain w/ Overflow
- WCR** - Set-Up Welded Table & Crated
- SS5** - Side Splash 5" High
- SS810** - Side Splash 8" or 10" High
- C4** - 5" Dia. Swivel Casters 2 w/ Brakes (4)
- C6** - 5" Dia. Swivel Casters 2 w/ Brakes (6)
- B810** - 8" or 10" Backsplash (per ft)
- FF** - Flanged Feet
- CC** - Corner or Column Cutout
- SDE** - Sound Deadening



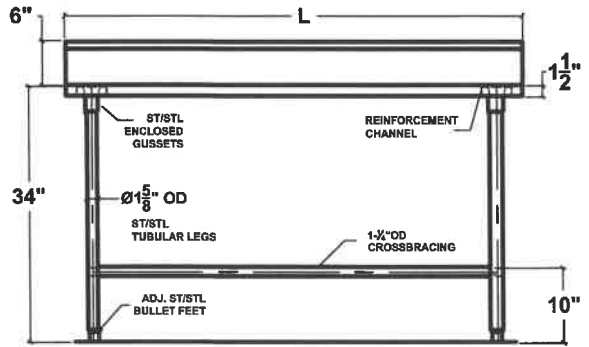
DRAWINGS

WT Model

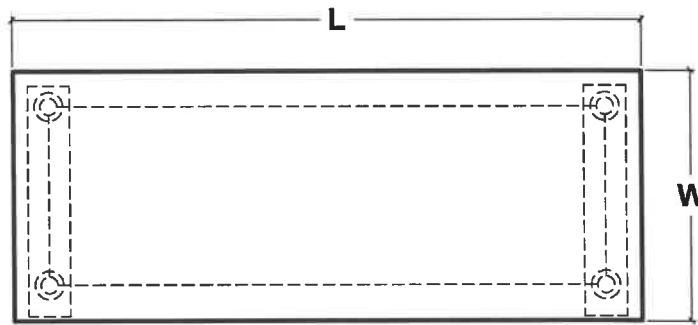


FRONT ELEVATION

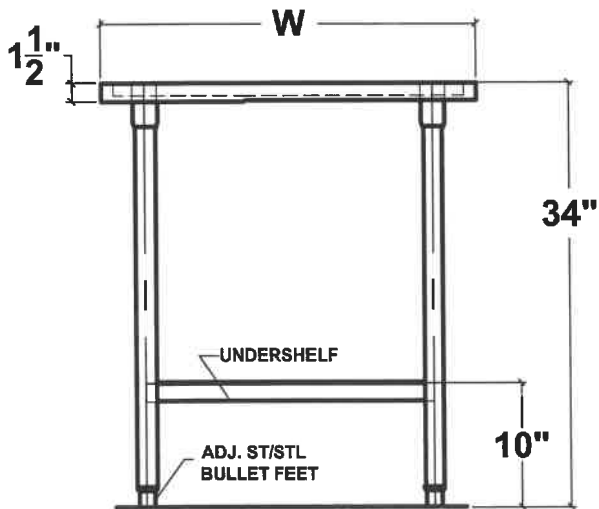
WTB Model



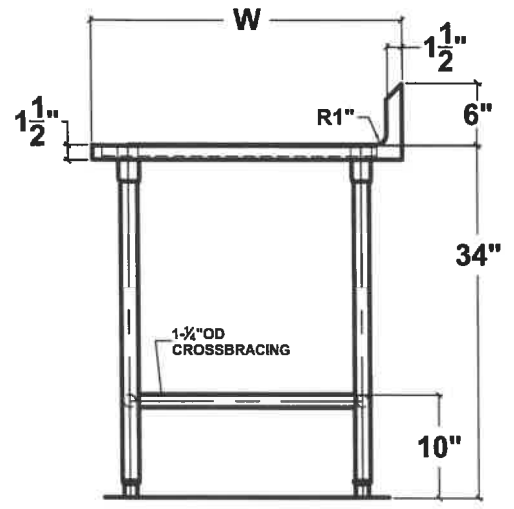
FRONT ELEVATION



PLAN



SIDE ELEVATION



SIDE ELEVATION

Specifications subject to change without notice.

WT-70 0919

Kitchen Professionals

Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 34 - ICE BIN FOR ICE MACHINES (1 EA REQ'D)

Ice-O-Matic B42PS

Ice Bin, 351 lb storage capacity, 22"W, 31"D x 50"H, top-hinged, slope front door, for top-mounted ice maker, polyethylene interior, durable aluminum exterior, 6" legs, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Ice-O-Matic	1		2 yr. parts & labor warranty, standard

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1									

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	3/4"	



SLOPE FRONT STORAGE BINS

Ice-O-Matic

Ice. Pure and Simple



B55

Features

- Application storage capacity from 242 lbs (110 kg) to 854 lbs (388 kg).
- Multiple bin tops provide an easy solution for mounting ice makers on different sized bins.
- Polyethylene bin liner is insulated with foam for maximum ice preservation – 1.5" to 3" (38 mm to 76 mm).
- 31" deep for use where space is at a premium.
- Built-in ice scoop holders on certain models.
- Sturdy leg design – 6" (152 mm) adjustable NSF approved legs – standard.
- Durable aluminum finish.

Bin Accessories

Ice-O-Matic Part Number	Description
1011517-22	Plastic ice shovel
1011517-23	Hanging bracket for ice shovel
1011517-24	46.5" Plastic paddle
1051517-29	Hanging bracket for ice paddle
9051127-01	82 Ounce ice scoop

SLOPE FRONT STORAGE BINS

Single Ice Machine Configurations

Ice-O-Matic offers a full line of bins for most applications. From low profile slope front bins to high capacity space-saving uprights, we have a bin to meet any need. The following table will help you create the system you need in a safe and cost effective manner.

Bin Model No.	Style	Application Bin Storage lbs (kg)	Approximate Shipping Weight lbs (kg)	CIM Series Cube Makers	ICE Series Cube Makers			Nugget Ice Makers	Flake Ice Machine
				30" (762 mm) wide	22" (559 mm) wide	50" (762 mm) wide	48" (1219 mm) wide	21" (533 mm) wide	21" (533 mm) wide
B25PP*	Slope Front	242 (110)	74 (34)	△△	KBT19	△△	N/A	KBT19	KBT19
B40PS	Slope Front	344 (156)	103 (47)	△△	KBT19	△△	N/A	KBT19	KBT19
B42PS	Slope Front	351 (160)	99 (45)	N/A	△△	N/A	N/A	KBT24	KBT24
B55PS	Slope Front	510 (232)	125 (57)	△△	KBT19	△△	N/A	KBT19	KBT19
B110PS	Slope Front	854 (388)	163 (74)	BPF-1***	N/A	BPF-1***	△△	KBT23	KBT23

△△ Not required △△** Ice Chilling issues may arise. * Not used for ** Not used for *** BPF-1 used with only 22" depth. △△ Not used for KBT19

Side-by-Side Ice Machine Configurations

There are times when it is desirable to install 2 ice machines side by side on a bin. The reasons may range from gaining maximum output to creating redundancy. Ice-O-Matic offers an array of bins and bins with custom order tops for just such applications. The following table will help you create the system you need in a safe and cost effective manner.

Bin Model No.	Style	Application Bin Storage lbs (kg)	Approximate Shipping Weight lbs (kg)	CIM Series Cube Makers	ICE Series Cube Makers			Nugget Ice Makers	Flake Ice Machine
				30" (762 mm) wide	Two 22" (559 mm) wide	Two 30" (762 mm) wide	Two 48" (1219 mm) wide	Two 21" (533 mm) wide	Two 21" (533 mm) wide
B25PP*	Slope Front	242 (110)	74 (34)	N/A	N/A	N/A	N/A	N/A	N/A
B40PS	Slope Front	344 (156)	103 (47)	N/A	N/A	N/A	N/A	N/A	N/A
B42PS	Slope Front	351 (160)	99 (45)	N/A	N/A	N/A	N/A	N/A	N/A
B55PS	Slope Front	510 (232)	125 (57)	N/A	N/A	N/A	N/A	N/A	N/A
B110PS	Slope Front	854 (388)	163 (74)	N/A	N/A	N/A	N/A	KBT22	KBT22

○ Must use model # B55 for B25PP model only △△ Not required * Not used for ** Not used for *** BPF-1 used with only 22" depth. △△ Not used for KBT19





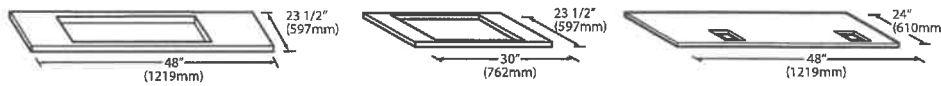
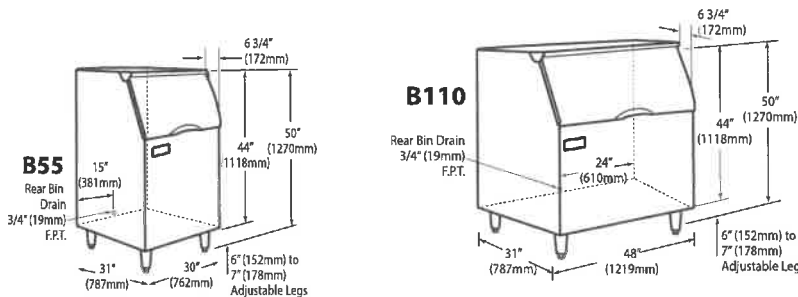
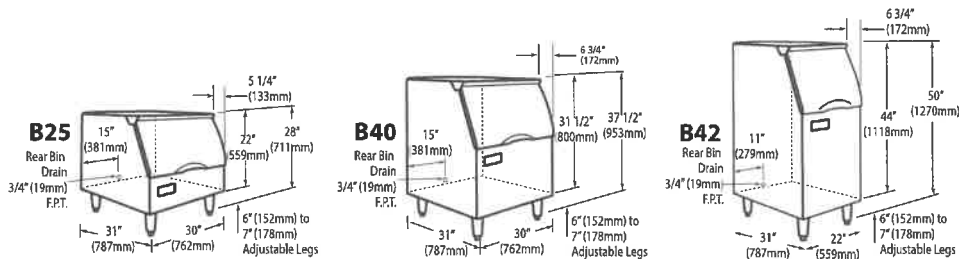
SLOPE FRONT STORAGE BINS

Ice-O-Matic

Ice. Pure and Simple

SLOPE FRONT STORAGE BINS

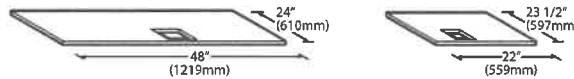
Dimensions



KBT5 Bin Top for 30" (762 mm) ICE series cuber including the ICE1506 family on a B100 bin

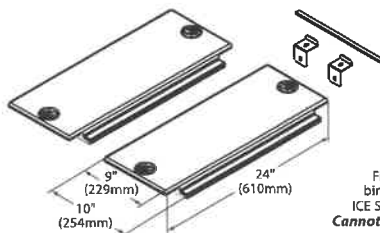
KBT19 Bin Top for 30" (762mm) bins with 22" (559mm) ICE Series Cube Ice Makers GEM Series Ice Makers & MFI Series Ice Makers

KBT22 Bin Top for 48" (1219mm) bins with (2) 21" (533mm) wide GEM Series Ice Makers & MFI Series Ice Makers



KBT23 Bin Top for 48" (1219mm) bins with (1) 21" (533mm) wide GEM Series Ice Makers & MFI Series Ice Makers

KBT24 Bin Top for 22" (559mm) bins with (1) 21" (533mm) wide GEM Series Ice Maker



BPF-1 Filler Panel for B110 bins with 30" (762mm) ICE Series Cube Ice Makers **Cannot be used with the B100**

NOTES:

Approx. Shipping Weight lbs (kg): B110 191 (87 kg) · B55 170 (77 kg) · B25 95 (43 kg) · B40 135 (61 kg) · B42 135 (61 kg)

Kitchen Professionals

Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 35 - ICE MAKER, CUBE-STYLE (1 EA REQ'D)

Ice-O-Matic CIM0320FA

Elevation Series™ Modular Cube Ice Maker, air-cooled, self-contained condenser, dual exhaust top/side air discharge, 22" W, approximately 313 lb production/24 hours at 70°/50° (244 lb at 90°/70°), full-size cubes, PURE ICE® built in antimicrobial protection, LED status display, one touch sanitize/descaling controls, dishwasher safe food zone components, cULus, NSF, CE, BPA Free

ACCESSORIES

Mfr	Qty	Model	Spec
Ice-O-Matic	1		3 yr. parts & labor warranty, standard
Ice-O-Matic	1		5 yr. evaporator warranty, standard
Ice-O-Matic	1		5 yr. parts on the compressor warranty, standard
Ice-O-Matic	1		standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1				Direct							
2	115	60	1	Direct			11.0				

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				3/8"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1	3/4"	

PLUMBING 1 REMARKS

Ice Maker Drain



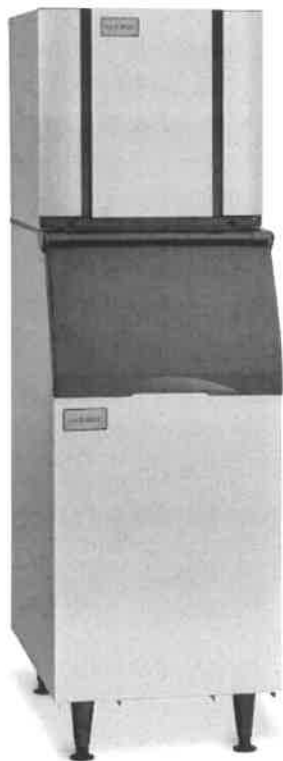
ELEVATION SERIES CUBE ICE MAKER

CIM0320/O325/O326

Ice-O-Matic
Ice. Pure and Simple

Model:

- CIM0320
- CIM0325
- CIM0326



CIM0320 ON B42

Features and Benefits

- 22.25" (565 mm) wide space-saving design.
- Produces up to 330 lbs (143 kg) of ice per day.
- *Energy and Environment*
 - Exceeds new 2018 DOE (Department of Energy) regulations.
 - Up to 20% more energy efficient than other models.
 - Environmentally friendly, including BPA-free plastic and recyclable parts.
- *Sanitation*
 - Plastic Food Zone eliminates hard-to-clean nooks and crannies, allowing for effortless wipe down and easy, long-lasting sanitation.
 - Built in Agion® ensures unbeatable antimicrobial protection.
 - Smart LED light indicates machine status and when cleaning is required.
 - Simple, one-touch controls for sanitization and descaling.
 - BPA-free snap-in, snap-out dishwasher-safe components.
- *Unique Dual Exhaust* - Air-cooled machines are designed to discharge hot air from both the side and top of the unit, increasing installation flexibility and reducing the potential of obstructed exhaust.
- *Universal Smart Harness™* control board simplifies installation and servicing with better access, digital diagnostics, universal components and common configuration.

CIM0320/O325/O326 CUBE ICE MAKER

Ice Form

FULL CUBE DIMENSIONS	
W x D x H (in.)	7/8 x 7/8 x 7/8
W x D x H (mm)	22 x 22 x 22
HALF CUBE DIMENSIONS	
W x D x H (in.)	7/8 x 7/8 x 3/8
W x D x H (mm)	10 x 22 x 22



CUBE

Bin Chart *Kits for Combining Wider Bins with Smaller Models*

		ICE STORAGE BINS									
		B25	B40	B42	B55	B110	B700	B1000	B1300	B1325	B1660
		242 lbs (110 kg) 30 in (762 mm)	344 lbs (156 kg) 30 in (762 mm)	351 lbs (160 kg) 22 in (559 mm)	510 lbs (232 kg) 30 in (762 mm)	854 lbs (388 kg) 48 in (1,219 mm)	680 lbs (308 kg) 30 in (762 mm)	1000 lbs (454 kg) 48 in (1,219 mm)	1320 lbs (599 kg) 48 in (1,219 mm)	1325 lbs (601 kg) 60 in (1,524 mm)	1660 lbs (753 kg) 60 in (1,524 mm)
Kits	CIM0320										
	CIM0325	KBT19		Kit Not Required	KBT19	N/A				Hold Down Securement Recommended	
	CIM0326										

*See Ice-O-Matic Price List for Adapter Kits to combine ice makers with most available ice/beverage dispensers.

Options & Accessories

WATER FILTERS		
Ice Machine Model	Manifold	
	System	Replacement
CIM0320	IFQ1	IOMQ (1)
CIM0325		
CIM0326		

Note: All modular cube CIM units can be installed with manufacturer approved ozone delivery systems.

Ice Maker Warranty

COMMERCIAL WARRANTY	
Ice Maker	3 YEARS parts and labor
Evaporator and Compressor	5 YEARS parts
Evaporator (when enrolled in our filter program)	7 YEARS parts and labor



ELEVATION SERIES CUBE ICE MAKER

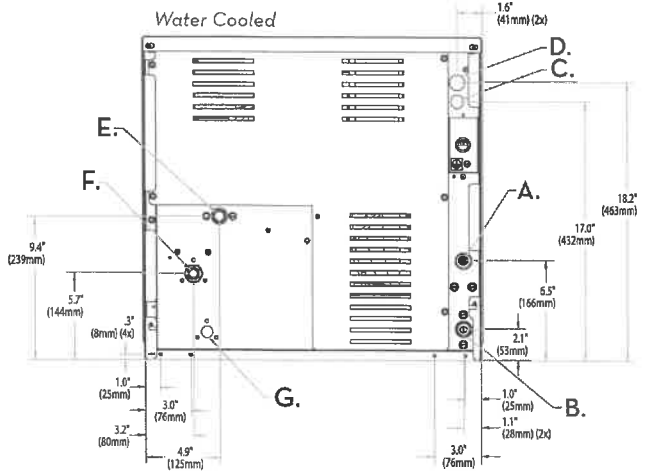
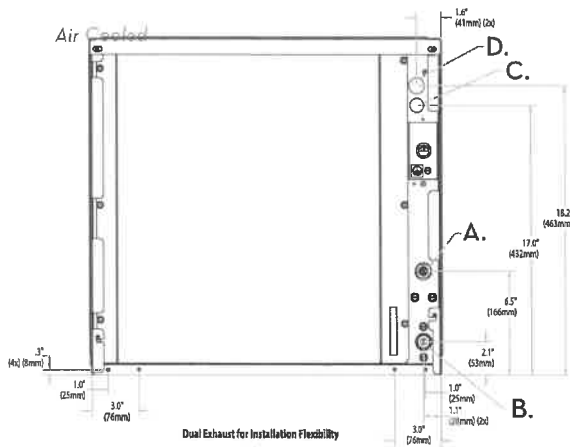
CIM0320/O325/O326



Air Cooled

Please note: air-cooled units require 6" (152 mm) clearance for air intake and exhaust.

- A. Ice maker potable water in, 3/8" FPT.
- B. Ice maker water out, 3/4" FPT.
- C. Hole for electrical connections, 7/8".
- D. Electrical connection junction box, 7/8".



Water Cooled

- A. Ice maker potable water in, 3/8" FPT.
- B. Ice maker water out, 3/4" FPT.
- C. Hole for electrical connections, 7/8".
- D. Electrical connection junction box, 7/8" (remote).
- E. Condenser water in, 3/8" FPT (water only). Discharge line, 1/2" male quick connect coupling for precharged line set (remote only).
- F. Condenser water out, 1/2" FPT (water only).
- G. Liquid line, 3/8" male quick connect for precharged line set (remote only).

Operating Requirements

	MINIMUM	MAXIMUM	
		60 Hz	50Hz
Ambient Temp. Range Air	50°F (10°C)	100°F (38°C)	110°F (43°C)
Water Temp.	40°F (4.4°C)		
Water Pressure	20 PSIG (1.4 BAR)	80 PSIG (5.5 BAR)	

Dimensions

ALL MODELS	
W x D x H (in.)	22.25 x 24.25 x 21.25
W x D x H (mm)	565 x 616 x 540

Specifications

Model Number	Cool. Unit	Half-Cube Ice Production per 24hrs		Water Usage gallons per 100 lbs of ice @ 50°F air/20°F water		kWh Used (based on 100 lbs of ice @ 50°F air/20°F water)	Voltage Characteristics	Min. Circuit Amperity	Fuse Size	Approx. BTUs per hour
		50°F air/ 50°F water lbs (kg)	60°F air/ 20°F water lbs (kg)	Distills	Condenses					
CIM0320A	Air	313 (142)	244 (111)	20	N/A	6.69	115/60/1	11.0	15	4,400
CIM0320W	Water	316 (143)	274 (124)	19.6	179	5.19		10.7		
CIM0325A	Air	290 (132)	220 (100)	22	N/A	7.32	220-240/50/1	6.9	16	
CIM0325W	Water	310 (141)	278 (126)	20	187.5	5.53		6.8		
CIM0325A-49	Air	290 (132)	215 (98)	21	N/A	7.10		6.9	15	
CIM0326A	Air	330 (150)	247 (112)	24	N/A	6.8		208-230/60/1		

* Daily ice production based on half cube configuration. When installing a CIM on a drink dispenser, the KCUBEDISPB MUST be used.

Notes:

Number of Wires: 3 (including ground)
 Approx. Shipping Weight lbs (kg): CIM0320A 150 (68) • CIM0320W 160 (73) • CIM0325A 150 (68) • CIM0325W 160 (73) • CIM0326A 150 (68)
 Refrigerant Type: CIM0325A = R404A • CIM0325A-49 = R449A

CIM0320/O325/O326 CUBE ICE MAKER

Kitchen Professionals

Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 38 - WATER FILTRATION SYSTEM, FOR ICE MACHINES (1 EA REQ'D)

Ice-O-Matic IFQ1

Water Filter Manifold, single filter designed for ice makers producing up to 800 lbs. (363.6 Kg.) of ice per day, 1.5 gpm maximum flow rate, IsoNet® scale inhibitor, .5 micron particle reduction, quick connect fittings (water filters must be changed every 180 days (6 months), at a minimum)

ACCESSORIES

Mfr	Qty	Model	Spec
Ice-O-Matic	1		1 yr parts & labor warranty (excluding cartridges), standard



Ice-O-Matic
Ice. Pure and Simple

IFQ1-S SYSTEM



10.4" H x 6" W x 4" D
(264 mm x 152 mm x 102 mm)

Single Cartridge with a
Quick Disconnect

IFQ1 SYSTEM



15" H x 6" W x 4" D
(381 mm x 152 mm x 102 mm)

Single Cartridge with a
Quick Disconnect

IFQ2 SYSTEM



16" H x 10" W x 7.125" D
(406 mm x 254 mm x 181 mm)

Dual Cartridge with a
Quick Disconnect

IFQ1-XL SYSTEM



21" H x 6" W x 4" D
(533 mm x 152 mm x 102 mm)

Single Cartridge with a
Quick Disconnect

IFQ2-XL SYSTEM



23.21" H x 13" W x 4.65" D
(590 mm x 330 mm x 118 mm)

Dual Cartridge with a
Quick Disconnect

IF14C & IF18C SYSTEMS



11.75" H x 2.75" W
(279 mm x 57 mm)

Filter supplied with 1/4" or 3/8"
(6 or 8 mm) compression

ICE MAKING CAPACITY: Up to 600 lbs. (272 kg)
Ideal for limited-space and undercounter applications

REPLACEMENT FILTER CARTRIDGES



IOMQ-S
IOMQ
IOMQ-XL

Snapshot

IFQ Series water treatment systems reduce sediment down to 1/2 micron and reduce chlorine, taste and odor at a flow rate of up to 3.0. The systems include IsoNet[®], which delivers consistent protection against the precipitation and accumulation of scale and provides a protective barrier to help guard against corrosion.

Features and Benefits

- Reduces maintenance frequency and cost, and extends equipment life.
- Improves equipment operating efficiency
- Incorporates IsoNet – patented scale-inhibiting technology.
- Gradient-density depth filtration reduces dirt, rust and other debris as small as 1/2 micron to ensure clean, clear ice and protect solenoids, valves and other fittings against wear and plugging.
- High-capacity activated carbon filtration reduces taste and odor and protects equipment against corrosive chlorine.
- 1/4 turn QT "Quick-Twist" cartridge makes changing the filter quick, easy and sanitary.
- Wall-mount bracket and full-flow inlet shut-off valve make installation simple.
- Certifies to NSF Standard 42

WATER FILTERS

All filter systems include:

Filter cartridge with FDA approved scale inhibitor, inlet shut-off valve, gauge and quick-connect fittings.

IOMQ replacement cartridges for use with IFQ1 & IFQ2 manifold filter systems. IOMQ-XL replacement cartridge for use with IFQ1-XL manifold filter system.



WATER FILTERS

Ice-O-Matic®

Ice. Pure and Simple

WATER FILTERS

IFQ SERIES FILTER SYSTEM

Model Number	Description	Service Flow Rate Max. gpm (lpm)	Capacity Gal (L)	Operating Pressure Range Psi (bar)	Inlet Water Temp Range °F (°C)	Micron Rating	Approx. Shipping Weight lbs (kg)
IFQ1-S	Single Filter	.75 (2.84)	6,000 (22,712)	10 - 125 (0.7 - 8.6)	35 - 100 (1.7 - 38)	.5	2 (.91)
IFQ1	Single Filter	1.5 (5.68)	15,000 (56,775)				3 (1.3)
IFQ1-XL	Single Filter	2.25 (8.5)	22,500 (85,162)				5 (2.3)
IFQ2	Dual Filter	3.0 (11.4)	30,000 (113,550)				7 (3.2)
IFQ2-XL	Dual Filter	4.5 (17)	45,000 (170,344)				9 (4.1)

SINGLE INLINE FILTER CARTRIDGES

Model Number	Description	Service Flow Rate Max. gpm (lpm)	Operating Pressure Range Psi (bar)	Inlet Water Temp Range °F (°C)	Micron Rating	Approx. Shipping Weight lbs (kg)
IF14C	Single Inline Cartridge 1/4" (6.35mm) compression	1.0 (3.79)	10 - 100 (.7 - 6.9)	35 - 100 (2 - 38)	10	2 (1)
IF18C	Single Inline Cartridge 3/8" (9.53mm) compression					

WATER FILTERS

		IFQ1-S	IFQ1	IFQ1-XL	IFQ2	IFQ2-XL	IF14C IF18C
CUBE ICE	ICEU070	X					X
	ICEU150 - ICEU220 - ICEU300	X					X
	CIMO320 - CIMO430		X				
	CIMO520 - CIMO630			X			
	CIMO826 - CIM1136				X		
	CIM1446 - CIM1545				X		
	CIM1845 - CIM2046					X	
	ICE1506 - MODULAR				X		
FLAKE ICE	UCG060 - UCG130*	X					X
	MF10500	X					X
	MF10800 - MF11256			X			
	MF11506				X		
PEARL ICE	MF12306					X	
	GEMU090	X					X
	GEMO450 - GEMO650		X				
	GEMO956			X			
	GEM1306				X		
	GEM2006					X	

* Gourmet Ice

Installation Tips

Feed-water connection to system should be COLD only.

Do not exceed system specifications for temperature and pressure.

Allow 3" clearance below system for cartridge removal and replacement.

Connect filtered water line to ice connections only. Do not use for condenser water.

No activation procedure or flushing is required for system to perform as specified.

Extended Warranty Program

- Buy a new Ice-O-Matic Water Filter System with a new CIM Series™ Cube ice maker, replace the filter cartridge every 6 months, and Ice-O-Matic will extend the limited cuber evaporator warranty to 7 years parts and labor (U.S. and Canada only).
- New ice maker and filter must be installed at the same time.
- Ice maker and water filter must be registered with Ice-O-Matic within 10 days of installation. Register ice maker and filter at Iceomatic.com/warranty.
- Water filters must be changed every 180 days (6 months), at a minimum. All changes must be registered with Ice-O-Matic and include the water filter's model and serial numbers. Register water filter changes at www.iceomatic.com.
- Program is available with all Ice-O-Matic IFQ1-S, IFQ1, IFQ1-XL, IFQ2, IFQ2-XL, IF14C or IF18C water filter systems.
- Replacement filter must be Ice-O-Matic models.

Kitchen Professionals

Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 42 - WALL / SPLASH MOUNT FAUCET (2 EA REQ'D)

Fisher 60968

Faucet, backsplash mount, 8" centers, 10" swing spout, lever handles with color coded indexes, 1/2" NPT male inlets, stainless steel, ADA Compliant

ACCESSORIES

Mfr	Qty	Model	Spec
Fisher	2		5 year warranty against defects in materials or workmanship, standard

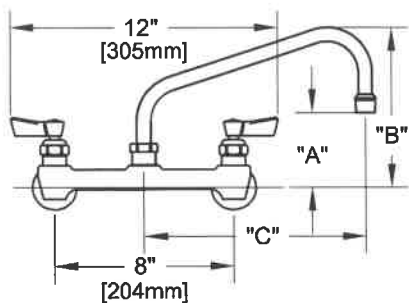
WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

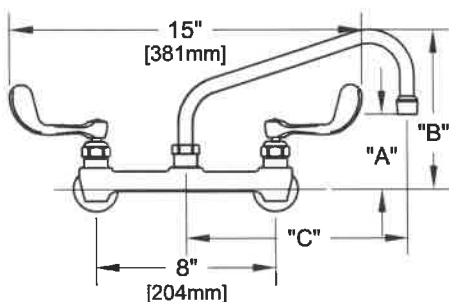
WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

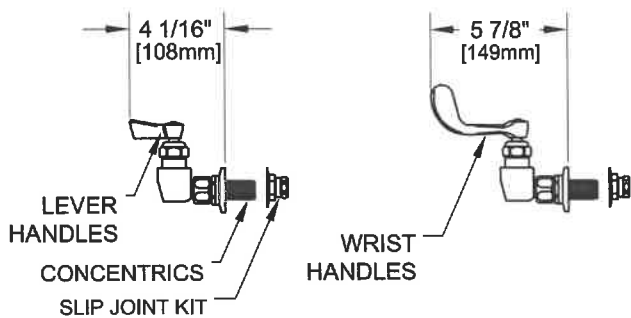
8" C/C BACKSPLASH FAUCET W/ LEVER HANDLES



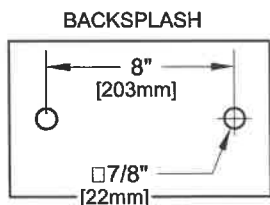
8" C/C BACKSPLASH FAUCET W/ WRIST HANDLES



8" C/C BACKSPLASH FAUCET



ROUGH-IN:



ANSI/A112.18.1-2005

PRODUCT NAME: STAINLESS STEEL
8" C/C BACKSPLASH FAUCET

MODEL:

- 61220 W/ 6" SWING SPOUT W/ LEVER HANDLES
- 61093 W/ 8" SWING SPOUT W/ LEVER HANDLES
- 60968 W/ 10" SWING SPOUT W/ LEVER HANDLES
- 60836 W/ 12" SWING SPOUT W/ LEVER HANDLES
- 60690 W/ 14" SWING SPOUT W/ LEVER HANDLES
- 60569 W/ 16" SWING SPOUT W/ LEVER HANDLES
- 61239 W/ 6" SWING SPOUT W/ WRIST HANDLES
- 61107 W/ 8" SWING SPOUT W/ WRIST HANDLES
- 60976 W/ 10" SWING SPOUT W/ WRIST HANDLES
- 60844 W/ 12" SWING SPOUT W/ WRIST HANDLES
- 60704 W/ 14" SWING SPOUT W/ WRIST HANDLES
- 60577 W/ 16" SWING SPOUT W/ WRIST HANDLES

FEATURES

CONTROL VALVE

- * 8" C/C BACKSPLASH MOUNT
- * CONCENTRICS
- * STAINLESS STEEL CONSTRUCTION
- * SWIVELLING SEAT DISKS
- * HOT SIDE STEM - RIGHT HAND
- * COLD SIDE STEM - LEFT HAND
- * LEVER HANDLES OR WRIST HANDLES
- * SWING SPOUT

SYSTEM LIMITS

- * TEMP: 40°F MIN. TO 140°F MAX.
- * PRESSURE: 200 PSI MAX. STATIC
- * 2.20 GPM AT 80 PSI

SHIPPING WEIGHT

- * 5.0 LBS

* NSF 61-9 APPROVED & LISTED

www.truesdail.com

MODELS	DIM "A"	DIM "B"	DIM "C"
61220	2-1/4"	5-7/8"	6"
61239	[57mm]	[149mm]	[152mm]
61093	2-1/2"	6-3/8"	8"
61107	[64mm]	[162mm]	[204mm]
60968	3-1/8"	6-7/8"	10"
60976	[79mm]	[175mm]	[254mm]
60836	3-3/4"	7-3/8"	12"
60844	[95mm]	[187mm]	[305mm]
60690	4-3/8"	8-1/4"	14"
60704	[111mm]	[210mm]	[356mm]
60569	5"	8-7/8"	16"
60577	[127mm]	[225mm]	[406mm]

FISHER

FISHER MANUFACTURING COMPANY

TOLL FREE: 800-421-6162 - FAX: 800-832-8238

information@fisher-mfg.com - www.fisher-mfg.com

Kitchen Professionals

Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 43 - WIRE SHELVING (5 EA REQ'D)

Metro 2160BR

Super Erecta® Shelf, wire, 60"W x 21"D, Brite (zinc) finish, plastic split sleeves are included in each carton, NSF ACCESSORIES

Mfr	Qty	Model	Spec
Metro	4	86P	Super Erecta® SiteSelect™ Post, 86-1/2"H, adjustable leveling bolt, posts are grooved at 1" increments & numbered at 2" increments, double grooved every 8", chrome finish



We put space to work.

Item # _____

Job _____

Super Erecta® Shelf Wire Shelving



- **Unique Design:** The open wire design of these shelves minimizes dust accumulation and allows free circulation of air, greater visibility of stored items and greater light penetration.
- **Durable Construction:** Super Erecta shelves and posts are constructed of heavy-gauge carbon steel or Type 304 stainless steel.
- **Choice of Finishes:** Super Erecta Brite™ and chrome-plated for dry storage; Metroseal™ Epoxy (green or gray), and Type 304 stainless steel for corrosive environments; and attractive epoxy color options for merchandising applications.
- **Metroseal:** Proprietary rust-resistant finish is a durable epoxy coating over a protective zinc substrate. Metroseal contains Microban® antimicrobial product protection which continuously fights the growth of bacteria, mold, and mildew that cause stains and odors. 12-year limited warranty against rust and corrosion.
- **Versatile:** Super Erecta® Shelf wire shelving can adapt to your changing needs. By using various accessories, hundreds of shelving configurations become possible.
- **Fast, Secure Assembly:** SiteSelect® Posts have a double groove visual guide feature every 8" (203mm), circular grooves at 1" (25mm) increments, and are numbered at 2" (50mm) intervals. A patented, tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
- **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Shelf Ribs:** Run front to back, allowing you to slide items on and off shelves smoothly.
- **Shelf Accessibility:** Shelves can be loaded/unloaded easily from all sides. This open construction allows maximum use of storage cube.
- **Adjustable Feet:** Bolt levelers compensate for surface irregularities.

Note: Stainless stationary posts are equipped with stainless steel leveling feet.



Super Erecta Chrome Wire



Super Erecta with Metroseal



Gray Metroseal Epoxy
Finish with Microban



Green Metroseal Epoxy
Finish with Microban

METRO

Super Erecta® Shelf Wire Shelving

10.01



InterMetro Industries Corporation

North Washington Street, Wilkes-Barre, PA 18705

Product Information. U.S. and Canada: 1.800.992.1776
Outside U.S. and Canada: www.metro.com/contactus

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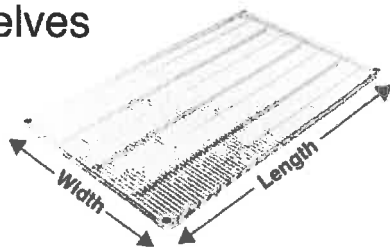
Information and specifications are subject to
change without notice. Please confirm at time of order.

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Super Erecta® Shelf Wire Shelving

Wire Shelves



Aluminum Split Sleeve

- See spec sheet 10.14 for epoxy color options.
- Plastic split sleeves are included with each shelf. Replacements are available: Cat. No. **9985** (bag of 4)
- Aluminum split sleeves are recommended for abusive mobile applications. Sleeves with stainless C-rings must be used for cart wash applications (exceeding 200°F/93°C) and for all autoclave applications.
Cat. No. **9986Z** (bag of 4 with zinc C-rings)
Cat. No. **9986S** (bag of 4 with stainless steel C-rings)
- Weight capacity (evenly distributed) per shelf
800 lbs. (363kg) for lengths of 18" to 48" (457 to 1219mm)
600 lbs. (272kg) for lengths of 54" (1370mm) or longer
- Weight capacity (evenly distributed) per unit.
Stationary shelving units have a maximum load capacity (evenly distributed) of 2,000 lbs. (907kg). Mobile units have a maximum capacity of three times the caster load rating up to but not exceeding 1,000 lbs. (453kg) total. Consult the Metro catalog for caster load ratings.

Cat. No. Super Erecta Brite	Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No. Metroseal Gray (K4) with Microban	Cat. No. Stainless	Nominal Width/Length		Approx. Pkd. Wt.	
					(in.)	(mm)	(lbs.)	(kg)
1424BR	1424NC	1424NK3	1424NK4	1424NS	14x24	355x610	5.3	2.4
1430BR	1430NC	1430NK3	1430NK4	1430NS	14x30	355x760	6.3	2.8
1436BR	1436NC	1436NK3	1436NK4	1436NS	14x36	355x914	7.5	3.4
1442BR	1442NC	1442NK3	1442NK4	1442NS	14x42	355x1066	8.3	3.8
1448BR	1448NC	1448NK3	1448NK4	1448NS	14x48	355x1219	9.4	4.3
1460BR	1460NC	1460NK3	1460NK4	1460NS	14x60	355x1524	11.8	5.4
1472BR	1472NC	1472NK3	1472NK4	1472NS	14x72	355x1829	14.4	6.5
-	1818NC	1818NK3	1818NK4	-	18x18	457x457	5.3	2.4
1824BR	1824NC	1824NK3	1824NK4	1824NS	18x24	457x610	6.1	2.7
1830BR	1830NC	1830NK3	1830NK4	1830NS	18x30	457x760	7.1	3.2
1836BR	1836NC	1836NK3	1836NK4	1836NS	18x36	457x914	8.2	3.7
1842BR	1842NC	1842NK3	1842NK4	1842NS	18x42	457x1066	9.3	4.2
1848BR	1848NC	1848NK3	1848NK4	1848NS	18x48	457x1219	10.7	4.9
1854BR	1854NC	1854NK3	1854NK4	1854NS	18x54	457x1370	11.9	5.4
1860BR	1860NC	1860NK3	1860NK4	1860NS	18x60	457x1524	13.4	6.1
1872BR	1872NC	1872NK3	1872NK4	1872NS	18x72	457x1829	14.6	6.6
2124BR	2124NC	2124NK3	2124NK4	2124NS	21x24	530x610	10.1	4.6
2130BR	2130NC	2130NK3	2130NK4	2130NS	21x30	530x760	10.5	4.8
2136BR	2136NC	2136NK3	2136NK4	2136NS	21x36	530x914	10.7	4.9
2142BR	2142NC	2142NK3	2142NK4	2142NS	21x42	530x1066	11.5	5.2
2148BR	2148NC	2148NK3	2148NK4	2148NS	21x48	530x1219	11.9	5.4
2154BR	2154NC	2154NK3	2154NK4	2154NS	21x54	530x1370	12.9	5.8
2160BR	2160NC	2160NK3	2160NK4	2160NS	21x60	530x1524	13.4	6.1
2172BR	2172NC	2172NK3	2172NK4	2172NS	21x72	530x1829	14.4	6.5
2424BR	2424NC	2424NK3	2424NK4	2424NS	24x24	610x610	6.5	3.0
2430BR	2430NC	2430NK3	2430NK4	2430NS	24x30	610x760	8.3	3.8
2436BR	2436NC	2436NK3	2436NK4	2436NS	24x36	610x914	10.1	4.6
2442BR	2442NC	2442NK3	2442NK4	2442NS	24x42	610x1066	11.9	5.4
2448BR	2448NC	2448NK3	2448NK4	2448NS	24x48	610x1219	14.2	6.4
2454BR	2454NC	2454NK3	2454NK4	2454NS	24x54	610x1370	16.1	7.3
2460BR	2460NC	2460NK3	2460NK4	2460NS	24x60	610x1524	18.0	8.2
2472BR	2472NC	2472NK3	2472NK4	2472NS	24x72	610x1829	21.4	9.7

Note: The actual length of the shelves is 1/8" (3.2mm) shorter than the nominal dimension shown. The actual depth of the shelves is 1/8" (3.2mm) greater than the nominal dimension shown.

Note: The following restrictions apply to shelving units that utilize 14" (355mm) wide shelves:
Free-standing units: Units taller than 63" (1600mm) must be properly fastened to the floor or wall using Metro foot plates or wall brackets.
Mobile units: maximum allowable post height is 54" (1370mm).



Super Erecta® Shelf Wire Shelving

SiteSelect® Posts

Stationary Posts - Equipped with a leveling bolt to account for uneven floors.

- Height includes leveling bolt (completely tightened) and post cap. Leveling bolt can be adjusted 0.5" (13mm).
- Foot plates may be ordered separately and installed in place of leveling foot.
- Replacement leveling bolts: Zinc Cat. No. **RPF04-004**, Stainless Steel Cat. No. **RPF04-004C**
- Replacement post cap for standard posts: Black Cat. No. **RPC06-035**



SiteSelect Posts feature double grooves every 8" (203mm) to aid assembly.

Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No. Metroseal Gray (K4) with Microban	Cat. No. Stainless Steel	Actual Height		Approx Pkd. Wt.	
				(in.)	(mm)	(lbs.)	(kg)
7P	7PK3	7PK4	-	7.375	187	0.5	0.3
13P	13PK3	13PK4	13PS	14.375	365	1	0.5
27P	27PK3	27PK4	27PS	28.375	720	1.75	0.75
33P	33PK3	33PK4	33PS	34.375	873	2	0.9
54P	54PK3	54PK4	54PS	54.4375	1382	3	1.4
63P	63PK3	63PK4	63PS	62.4375	1585	3.5	1.6
74P	74PK3	74PK4	74PS	74.5	1892	4	1.8
86P	86PK3	86PK4	86PS	86.5	2197	5	2.3
*96P	-	-	-	96.5	2450	5.5	2.5

*96P should not be used on units less than 24" (610mm) deep. Consult Metro Engineering for alternate recommendations.

Mobile Posts (For use with Stem Casters)

- Height includes post cap.

Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No. Metroseal Gray (K4) with Microban	Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
				(in.)	(mm)	(lbs.)	(kg)
13UP	13UPK3	13UPK4	13UPS	13.75	349	1	0.5
27UP	27UPK3	27UPK4	27UPS	27.75	704	1.75	0.75
33UP	33UPK3	33UPK4	33UPS	33.75	857	2	0.9
54UP	54UPK3	54UPK4	54UPS	53.8125	1366	3	1.4
63UP	63UPK3	63UPK4	63UPS	61.8125	1570	3.5	1.6
-	70UPK3	70UPK4	-	69.75	1771	3.75	1.7
74UP	74UPK3	74UPK4	74UPS	73.875	1876	4	1.8
86UP	86UPK3	86UPK4	86UPS	85.875	2181	4.5	2.0



Stationary Post



Post for Stem Caster

Special Length Posts

Cut posts are available. Consult your Metro representative for more information.

Staked Posts (For use with Truck Dollies)

- Each post connects to the truck dolly through the stem receptacle. The stem receptacle is staked into the bottom of the post to ensure a durable connection in abusive mobile applications. Each includes a leveling/connecting bolt.

Cat. No. Chrome	Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
		(in.)	(mm)	(lbs.)	(kg)
54P-STKD	54PS-STKD	54.4375	1382	3	1.4
63P-STKD	63PS-STKD	62.4375	1585	3.5	1.6
74P-STKD	74PS-STKD	74.5	1892	4	1.8



Staked Post

Swaged Posts (For use with Stem Casters in Cart Wash Applications)

- Each post has an aluminum cap swaged into the top of the post.

Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
	(in.)	(mm)	(lbs.)	(kg)
33UPS-SW	33.75	857	2	.9
54UPS-SW	53.8125	1366	3	1.4
63UPS-SW	61.8125	1570	3.5	1.6



Swaged Post

Job _____



We put space to work.

Super Erecta Shelf® Wire Shelving

Super Wide Shelving

- **High-density Storage:** Super Wide shelves have a greater storage area for holding large quantities of supplies, especially large, bulky objects, providing maximum storage in minimum space.
- **Load Capacity (evenly distributed) per shelf:**
 Depths: 30" and 36" (760 and 914mm)
 800 lbs. (363kg) for lengths 48" (1219mm) or shorter.
 600 lbs. (272kg) for lengths 54" (1370mm) or longer.



Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No.. Metroseal Gray (K4) with Microban	Cat. No. Stainless Steel	Nominal Width/Length		Approx. Pkd. Wt.	
				(in.)	(mm)	(lbs.)	(kg)
3036NC	3036NK3	3036NK4	3036NS	30x36	760x914	14.2	6.4
3048NC	3048NK3	3048NK4	3048NS	30x48	760x1219	17.7	8.0
3060NC	3060NK3	3060NK4	3060NS	30x60	760x1524	20.2	9.2
3072NC	3072NK3	3072NK4	3072NS	30x72	760x1829	22.7	10.3
3636NC	3636NK3	-	3636NS	36x36	910x914	16.7	7.6
3648NC	3648NK3	-	3648NS	36x48	910x1219	21.6	9.8
3660NC	3660NK3	-	3660NS	36x60	910x1524	26.4	12.0
3672NC	3672NK3	-	3672NS	36x72	910x1829	31.6	14.3

Note: The actual length of the shelves is 1/8" (3.2mm) shorter than the nominal dimension shown. The actual depth of the shelves is 1/8" (3.2mm) greater than the nominal dimension shown.

Foot Plates

- Use to bolt units to the floor, or when a broader, more stable foot is desired. Foot plates also help to protect floors by distributing the point load of the shelving unit across a larger contact point.
- Foot plates (completely tightened) add .125" (3mm) to the specified heights of each stationary post on the table.
 Zinc Cat. No. **9993Z**
 Stainless Steel Cat. No. **9993S**



"S" Hook

- Used to add on shelving units with only two posts required. Order two per shelf level.
 Cat. No. **9995Z**



Super Erecta® Shelf Wire Shelving



an Ali Group Company



The Spirit of Excellence



We put space to work.

Item # _____

Job _____

Super Erecta® Shelf Wire Shelving



- **Unique Design:** The open wire design of these shelves minimizes dust accumulation and allows free circulation of air, greater visibility of stored items and greater light penetration.
- **Durable Construction:** Super Erecta shelves and posts are constructed of heavy-gauge carbon steel or Type 304 stainless steel.
- **Choice of Finishes:** Super Erecta Brite™ and chrome-plated for dry storage; Metroseal™ Epoxy (green or gray), and Type 304 stainless steel for corrosive environments; and attractive epoxy color options for merchandising applications.
- **Metroseal:** Proprietary rust-resistant finish is a durable epoxy coating over a protective zinc substrate. Metroseal contains Microban® antimicrobial product protection which continuously fights the growth of bacteria, mold, and mildew that cause stains and odors. 12-year limited warranty against rust and corrosion.
- **Versatile:** Super Erecta® Shelf wire shelving can adapt to your changing needs. By using various accessories, hundreds of shelving configurations become possible.
- **Fast, Secure Assembly:** SiteSelect® Posts have a double groove visual guide feature every 8" (203mm), circular grooves at 1" (25mm) increments, and are numbered at 2" (50mm) intervals. A patented, tapered split sleeve snaps together around each post. Tapered openings in the shelf corners slide over the tapered split sleeves providing a positive lock. Shelf is assembled in minutes without the use of any special tools.
- **Adjustability:** Shelves can be adjusted at 1" (25mm) intervals along the entire length of the post.
- **Shelf Ribs:** Run front to back, allowing you to slide items on and off shelves smoothly.
- **Shelf Accessibility:** Shelves can be loaded/unloaded easily from all sides. This open construction allows maximum use of storage cube.
- **Adjustable Feet:** Bolt levelers compensate for surface irregularities.

Note: Stainless stationary posts are equipped with stainless steel leveling feet.



Super Erecta Chrome Wire



Super Erecta with Metroseal



Gray Metroseal Epoxy Finish with Microban



Green Metroseal Epoxy Finish with Microban



Super Erecta® Shelf Wire Shelving

10.01



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 Outside U.S. and Canada: www.metro.com/contactus

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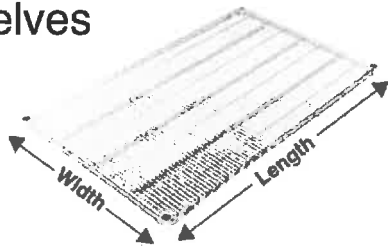
Information and specifications are subject to change without notice. Please confirm at time of order.

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Super Erecta® Shelf Wire Shelving

Wire Shelves



Aluminum Split Sleeve

- See spec sheet 10.14 for epoxy color options.
- Plastic split sleeves are included with each shelf. Replacements are available: Cat. No. **9985** (bag of 4)
- Aluminum split sleeves are recommended for abusive mobile applications. Sleeves with stainless C-rings must be used for cart wash applications (exceeding 200°F/93°C) and for all autoclave applications.
Cat. No. **9986Z** (bag of 4 with zinc C-rings)
Cat. No. **9986S** (bag of 4 with stainless steel C-rings)
- Weight capacity (evenly distributed) per shelf
800 lbs. (363kg) for lengths of 18" to 48" (457 to 1219mm)
600 lbs. (272kg) for lengths of 54" (1370mm) or longer
- Weight capacity (evenly distributed) per unit.
Stationary shelving units have a maximum load capacity (evenly distributed) of 2,000 lbs. (907kg). Mobile units have a maximum capacity of three times the caster load rating up to but not exceeding 1,000 lbs. (453kg) total. Consult the Metro catalog for caster load ratings.

Cat. No. Super Erecta Brite	Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No. Metroseal Gray (K4) with Microban	Cat. No. Stainless	Nominal Width/Length		Approx. Pkd. Wt.	
					(in.)	(mm)	(lbs.)	(kg)
1424BR	1424NC	1424NK3	1424NK4	1424NS	14x24	355x610	5.3	2.4
1430BR	1430NC	1430NK3	1430NK4	1430NS	14x30	355x760	6.3	2.8
1436BR	1436NC	1436NK3	1436NK4	1436NS	14x36	355x914	7.5	3.4
1442BR	1442NC	1442NK3	1442NK4	1442NS	14x42	355x1066	8.3	3.8
1448BR	1448NC	1448NK3	1448NK4	1448NS	14x48	355x1219	9.4	4.3
1460BR	1460NC	1460NK3	1460NK4	1460NS	14x60	355x1524	11.8	5.4
1472BR	1472NC	1472NK3	1472NK4	1472NS	14x72	355x1829	14.4	6.5
-	1818NC	1818NK3	1818NK4	-	18x18	457x457	5.3	2.4
1824BR	1824NC	1824NK3	1824NK4	1824NS	18x24	457x610	6.1	2.7
1830BR	1830NC	1830NK3	1830NK4	1830NS	18x30	457x760	7.1	3.2
1836BR	1836NC	1836NK3	1836NK4	1836NS	18x36	457x914	8.2	3.7
1842BR	1842NC	1842NK3	1842NK4	1842NS	18x42	457x1066	9.3	4.2
1848BR	1848NC	1848NK3	1848NK4	1848NS	18x48	457x1219	10.7	4.9
1854BR	1854NC	1854NK3	1854NK4	1854NS	18x54	457x1370	11.9	5.4
1860BR	1860NC	1860NK3	1860NK4	1860NS	18x60	457x1524	13.4	6.1
1872BR	1872NC	1872NK3	1872NK4	1872NS	18x72	457x1829	14.6	6.6
2124BR	2124NC	2124NK3	2124NK4	2124NS	21x24	530x610	10.1	4.6
2130BR	2130NC	2130NK3	2130NK4	2130NS	21x30	530x760	10.5	4.8
2136BR	2136NC	2136NK3	2136NK4	2136NS	21x36	530x914	10.7	4.9
2142BR	2142NC	2142NK3	2142NK4	2142NS	21x42	530x1066	11.5	5.2
2148BR	2148NC	2148NK3	2148NK4	2148NS	21x48	530x1219	11.9	5.4
2154BR	2154NC	2154NK3	2154NK4	2154NS	21x54	530x1370	12.9	5.8
2160BR	2160NC	2160NK3	2160NK4	2160NS	21x60	530x1524	13.4	6.1
2172BR	2172NC	2172NK3	2172NK4	2172NS	21x72	530x1829	14.4	6.5
2424BR	2424NC	2424NK3	2424NK4	2424NS	24x24	610x610	6.5	3.0
2430BR	2430NC	2430NK3	2430NK4	2430NS	24x30	610x760	8.3	3.8
2436BR	2436NC	2436NK3	2436NK4	2436NS	24x36	610x914	10.1	4.6
2442BR	2442NC	2442NK3	2442NK4	2442NS	24x42	610x1066	11.9	5.4
2448BR	2448NC	2448NK3	2448NK4	2448NS	24x48	610x1219	14.2	6.4
2454BR	2454NC	2454NK3	2454NK4	2454NS	24x54	610x1370	16.1	7.3
2460BR	2460NC	2460NK3	2460NK4	2460NS	24x60	610x1524	18.0	8.2
2472BR	2472NC	2472NK3	2472NK4	2472NS	24x72	610x1829	21.4	9.7

Note: The actual length of the shelves is 1/8" (3.2mm) shorter than the nominal dimension shown. The actual depth of the shelves is 1/8" (3.2mm) greater than the nominal dimension shown.

Note: The following restrictions apply to shelving units that utilize 14" (355mm) wide shelves:
Free-standing units: Units taller than 63" (1600mm) must be properly fastened to the floor or wall using Metro foot plates or wall brackets.
Mobile units: maximum allowable post height is 54" (1370mm).



Super Erecta® Shelf Wire Shelving

SiteSelect® Posts

Stationary Posts - Equipped with a leveling bolt to account for uneven floors.

- Height includes leveling bolt (completely tightened) and post cap. Leveling bolt can be adjusted 0.5" (13mm).
- Foot plates may be ordered separately and installed in place of leveling foot.
- Replacement leveling bolts: Zinc Cat. No. **RPF04-004**, Stainless Steel Cat. No. **RPF04-004C**
- Replacement post cap for standard posts: Black Cat. No. **RPC06-035**



SiteSelect Posts feature double grooves every 8" (203mm) to aid assembly.

Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No. Metroseal Gray (K4) with Microban	Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
				(in.)	(mm)	(lbs.)	(kg)
7P	7PK3	7PK4	-	7.375	187	0.5	0.3
13P	13PK3	13PK4	13PS	14.375	365	1	0.5
27P	27PK3	27PK4	27PS	28.375	720	1.75	0.75
33P	33PK3	33PK4	33PS	34.375	873	2	0.9
54P	54PK3	54PK4	54PS	54.4375	1382	3	1.4
63P	63PK3	63PK4	63PS	62.4375	1585	3.5	1.6
74P	74PK3	74PK4	74PS	74.5	1892	4	1.8
86P	86PK3	86PK4	86PS	86.5	2197	5	2.3
*96P	-	-	-	96.5	2450	5.5	2.5

*96P should not be used on units less than 24" (610mm) deep. Consult Metro Engineering for alternate recommendations.



Stationary Post



Post for Stem Caster

Mobile Posts (For use with Stem Casters)

- Height includes post cap.

Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No. Metroseal Gray (K4) with Microban	Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
				(in.)	(mm)	(lbs.)	(kg)
13UP	13UPK3	13UPK4	13UPS	13.75	349	1	0.5
27UP	27UPK3	27UPK4	27UPS	27.75	704	1.75	0.75
33UP	33UPK3	33UPK4	33UPS	33.75	857	2	0.9
54UP	54UPK3	54UPK4	54UPS	53.8125	1366	3	1.4
63UP	63UPK3	63UPK4	63UPS	61.8125	1570	3.5	1.6
-	70UPK3	70UPK4	-	69.75	1771	3.75	1.7
74UP	74UPK3	74UPK4	74UPS	73.875	1876	4	1.8
86UP	86UPK3	86UPK4	86UPS	85.875	2181	4.5	2.0

Special Length Posts

Cut posts are available. Consult your Metro representative for more information.

Staked Posts (For use with Truck Dollies)

- Each post connects to the truck dolly through the stem receptacle. The stem receptacle is staked into the bottom of the post to ensure a durable connection in abusive mobile applications. Each includes a leveling/connecting bolt.

Cat. No. Chrome	Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
		(in.)	(mm)	(lbs.)	(kg)
54P-STKD	54PS-STKD	54.4375	1382	3	1.4
63P-STKD	63PS-STKD	62.4375	1585	3.5	1.6
74P-STKD	74PS-STKD	74.5	1892	4	1.8



Staked Post

Swaged Posts (For use with Stem Casters in Cart Wash Applications)

- Each post has an aluminum cap swaged into the top of the post.

Cat. No. Stainless Steel	Actual Height		Approx. Pkd. Wt.	
	(in.)	(mm)	(lbs.)	(kg)
33UPS-SW	33.75	857	2	.9
54UPS-SW	53.8125	1366	3	1.4
63UPS-SW	61.8125	1570	3.5	1.6



Swaged Post

Job _____



We put space to work.

Super Erecta Shelf® Wire Shelving

Super Wide Shelving

• **High-density Storage:** Super Wide shelves have a greater storage area for holding large quantities of supplies, especially large, bulky objects, providing maximum storage in minimum space.

• **Load Capacity (evenly distributed) per shelf:**

Depths: 30" and 36" (760 and 914mm)

800 lbs. (363kg) for lengths 48" (1219mm) or shorter.

600 lbs. (272kg) for lengths 54" (1370mm) or longer.



Cat. No. Chrome	Cat. No. Metroseal Green (K3) with Microban	Cat. No. Metroseal Gray (K4) with Microban	Cat. No. Stainless Steel	Nominal Width/Length		Approx. Pkd. Wt.	
				(in.)	(mm)	(lbs.)	(kg)
3036NC	3036NK3	3036NK4	3036NS	30x36	760x914	14.2	6.4
3048NC	3048NK3	3048NK4	3048NS	30x48	760x1219	17.7	8.0
3060NC	3060NK3	3060NK4	3060NS	30x60	760x1524	20.2	9.2
3072NC	3072NK3	3072NK4	3072NS	30x72	760x1829	22.7	10.3
3636NC	3636NK3	-	3636NS	36x36	910x914	16.7	7.6
3648NC	3648NK3	-	3648NS	36x48	910x1219	21.6	9.8
3660NC	3660NK3	-	3660NS	36x60	910x1524	26.4	12.0
3672NC	3672NK3	-	3672NS	36x72	910x1829	31.6	14.3

Note: The actual length of the shelves is 1/8" (3.2mm) shorter than the nominal dimension shown. The actual depth of the shelves is 1/8" (3.2mm) greater than the nominal dimension shown.

Foot Plates

- Use to bolt units to the floor, or when a broader, more stable foot is desired. Foot plates also help to protect floors by distributing the point load of the shelving unit across a larger contact point.
- Foot plates (completely tightened) add .125" (3mm) to the specified heights of each stationary post on the table.

Zinc Cat. No. **9993Z**

Stainless Steel Cat. No. **9993S**



"S" Hook

- Used to add on shelving units with only two posts required. Order two per shelf level.

Cat. No. **9995Z**



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The Spirit of Excellence

Super Erecta® Shelf Wire Shelving



Kitchen Professionals

Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 44 - FOUR COMPARTMENT SINK (1 EA REQ'D)

Custom ST/STL

Kitchen Professionals

Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 45 - SINGLE WALLSHELF (1 EA REQ'D)

Custom ST/STL

Kitchen Professionals

Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 46 - WALL / SPLASH MOUNT FAUCET (2 EA REQ'D)

Fisher 60917

Faucet, backsplash mount, 8" centers, 10" swing spout, lever handles with color coded indexes, 1/2" NPT male inlets, with elbows, stainless steel, CSA, ADA Compliant

ACCESSORIES

Mfr	Qty	Model	Spec
Fisher	2		5 year warranty against defects in materials or workmanship, standard

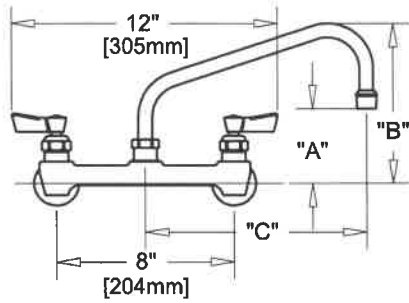
WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

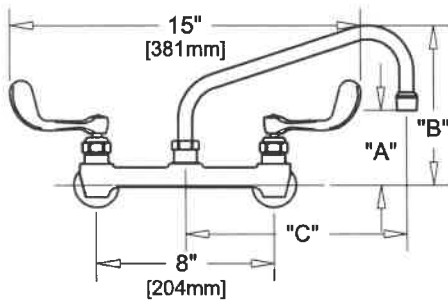
WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

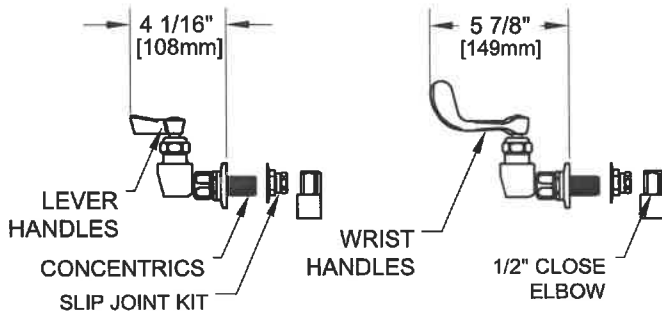
8" C/C BACKSPASH FAUCET W/ LEVER HANDLES



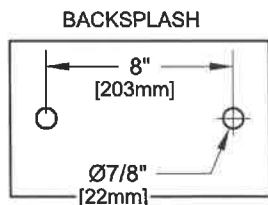
8" C/C BACKSPASH FAUCET W/ WRIST HANDLES



8" C/C BACKSPASH FAUCET



ROUGH-IN:



ANSI/A112.18.1-2005

PRODUCT NAME:

STAINLESS STEEL
8" C/C BACKSPASH FAUCET

MODEL:

- 61182 W/ 6" SWING SPOUT W/ LEVER HANDLES
- 61050 W/ 8" SWING SPOUT W/ LEVER HANDLES
- 60917 W/ 10" SWING SPOUT W/ LEVER HANDLES
- 60771 W/ 12" SWING SPOUT W/ LEVER HANDLES
- 60658 W/ 14" SWING SPOUT W/ LEVER HANDLES
- 60526 W/ 16" SWING SPOUT W/ LEVER HANDLES
- 61190 W/ 6" SWING SPOUT W/ WRIST HANDLES
- 61069 W/ 8" SWING SPOUT W/ WRIST HANDLES
- 60925 W/ 10" SWING SPOUT W/ WRIST HANDLES
- 60798 W/ 12" SWING SPOUT W/ WRIST HANDLES
- 60666 W/ 14" SWING SPOUT W/ WRIST HANDLES
- 60534 W/ 16" SWING SPOUT W/ WRIST HANDLES

FEATURES

CONTROL VALVE

- * 8" C/C BACKSPASH MOUNT
- * CONCENTRICS
- * STAINLESS STEEL CONSTRUCTION
- * SWIVELLING SEAT DISKS
- * HOT SIDE STEM - RIGHT HAND
- * COLD SIDE STEM - LEFT HAND
- * LEVER HANDLES OR WRIST HANDLES
- * 1/2" CLOSE ELBOWS
- * EZ INSTALL ADAPTERS - T&S, CHI, KROWNE
- * SWING SPOUT

SYSTEM LIMITS

- * TEMP: 40°F MIN. TO 140°F MAX.

SHIPPING WEIGHT

- * 5.0 LBS

* NSF 61-9 APPROVED & LISTED
www.truesdail.com

MODELS	DIM "A"	DIM "B"	DIM "C"
61182	2-1/4"	5-7/8"	6"
61190	[57mm]	[149mm]	[152mm]
61050	2-1/2"	6-3/8"	8"
61069	[64mm]	[162mm]	[204mm]
60917	3-1/8"	6-7/8"	10"
60925	[79mm]	[175mm]	[254mm]
60771	3-3/4"	7-3/8"	12"
60798	[95mm]	[187mm]	[305mm]
60658	4-3/8"	8-1/4"	14"
60666	[111mm]	[210mm]	[356mm]
60526	5"	8-7/8"	16"
60534	[127mm]	[225mm]	[406mm]



FISHER MANUFACTURING COMPANY

TOLL FREE: 800-421-6162 - FAX: 800-832-8238

information@fisher-mfg.com - www.fisher-mfg.com

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Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 47 - PRE-RINSE FAUCET ASSEMBLY, WITH ADD ON FAUCET (1 EA REQ'D)

Fisher 34622

Pre-Rinse Unit, 8" backsplash with elbows, spring style with inline vacuum breaker, add-on faucet with 12" swing spout, 30" hose, lever handles, stainless steel

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1				1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

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02/25/2021

ITEM# 48 - SINGLE WALLSHELF (1 EA REQ'D)

Custom ST/STL

Kitchen Professionals

Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 49 - MOP SINK CABINET (1 EA REQ'D)

IMC Teddy CMSC-R

Combination Mop & Storage Cabinet, 46-1/2"W x 30"D x 84"H, mop storage on left with 23-1/2" wide x 19" front-to-back mop sink & hinged door, includes wall-mounted utility spray assembly (KL53-2000-VB), storage cabinet on right with (2) fixed shelves & ramp for mop bucket, top compartment includes (1) fixed shelf notched for mop handles, 18-gauge stainless steel construction, NSF, Made in USA

ACCESSORIES

Mfr	Qty	Model	Spec
IMC Teddy	1	CMSC-SEC	Security Package, for CMSC models

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		4"



IMC/TEDDY
DECADES OF FINE CRAFTSMANSHIP

CMSC-R

Combination Mop & Storage Cabinet

Project Name: _____

Consultant: _____

Item #: _____

Model #: _____

Quantity: _____



Shown w/ Optional
Top Doors & Flat Top.
Cleaning Supplies
Not Included.

Specifications

CMSC-R Model Combination Mop & Storage Cabinet is made of 18GA Stainless Steel with (1) one hinged door on the sink side. The cabinet is 46 1/2" wide x 30" deep x 84" high with a full height compartment separating the 23" long x 26" wide sink from a 20 1/2" long x 30" wide cabinet space with (2) fixed shelves and a ramp to easily roll the mop bucket in for storage.

Utility spray hose and (2) two mop holders are included with the unit.

The upper section of the cabinet has (1) one fixed shelf notched for mop handles.

Sloped top comes standard.

Product Guide

The Combination Mop & Storage Cabinet is designed for use where space is limited and helps follow acceptable sanitary practices in any size facility. Mop buckets for kitchen and customer areas can be easily emptied, cleaned and refilled as needed in the sink side.

The shelf provides storage space for cleaning supplies. Ramp provides an easy way to roll the mop bucket in for storing.

The design features an attractive finish which allows placing this unit in cooking, prepping and customer areas. Compact facilities are particularly suited for use of this unit, as are most other establishments.

Options

- FLT** - Flat Top
- SDRT-2** - Doors on Top
- DRL** - Door Locks (each)
- Door on Storage/Ramp Side of Cabinet
- SCV** - S/S Flat Cover over Sink (for use as temporary storage when sink is not in use)
- CIS** - Intermediate Shelf in Top Storage Area
- Full Height Door (each)
- KPSF** - 12" Kettle & Pot Sink Faucet in Lieu of Standard
- ASB** - Anti-Splash Sink
- MH3** - Mop Holder (3)
- MH4** - Mop Holder (4)
- LVS** - Side Louvers
- IPS2** - 2" IPS Drain



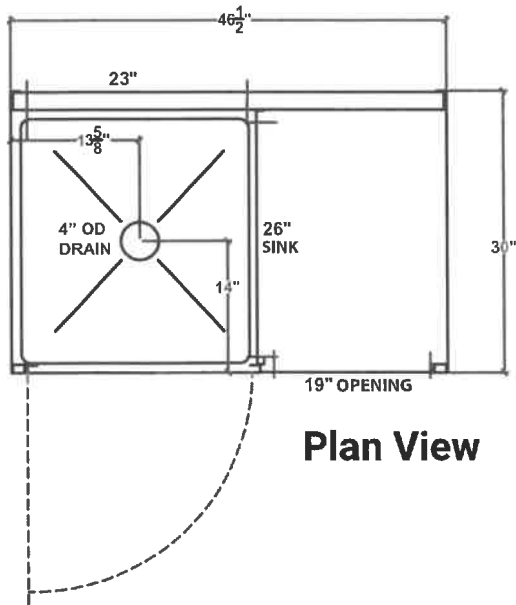
CMSC-R-70 1020



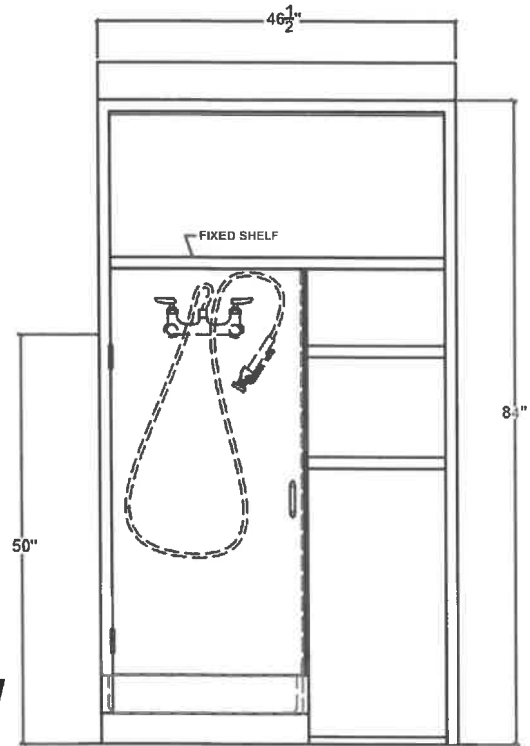
IMC/TEDDY
DECADES OF FINE CRAFTSMANSHIP

CMSC-R

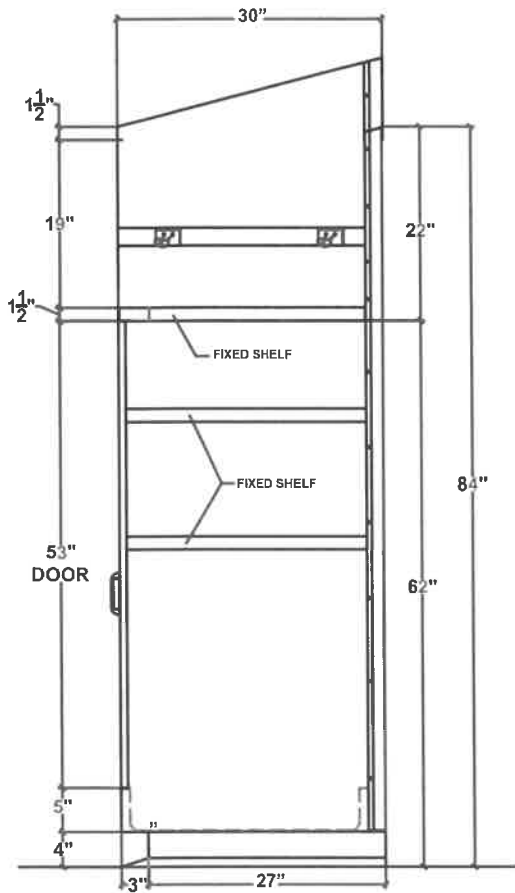
Combination Mop & Storage Cabinet



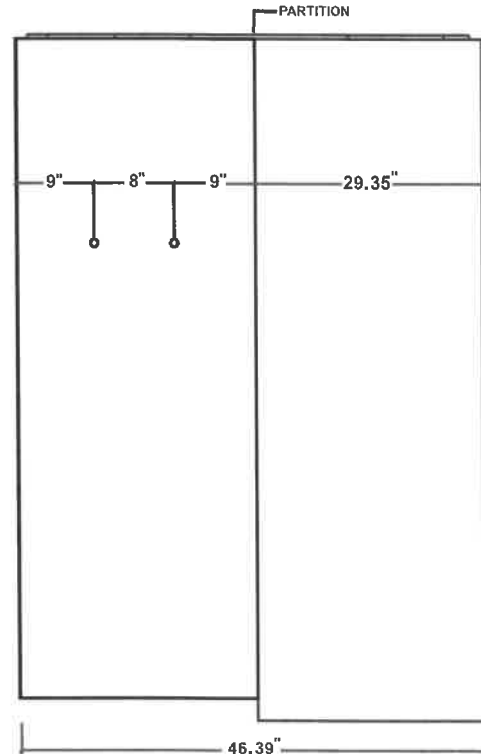
Plan View



Front View



Side View



Back View

Specifications subject to change without notice.

CMSC-R-70 1020

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02/25/2021

ITEM# 52 - DOUBLE BLADE SPLASH GUARD (1 EA REQ'D)

Custom ST/STL

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Submittal Sheet

02/25/2021

ITEM# 54 - PREP TABLE (1 EA REQ'D)

Custom ST/STL

Kitchen Professionals

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Submittal Sheet

02/25/2021

ITEM# 55 - HAND SINK (2 EA REQ'D)

Custom ST/STL

Kitchen Professionals

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Submittal Sheet

02/25/2021

ITEM# 56 - DECK MOUNT FAUCET (2 EA REQ'D)

Fisher 1744

Faucet, 4" OC deck mount, with rigid spout, 1/2" inlets, lever handles, hot and cold index buttons, swiveling seat disks, stainless steel seats, stainless steel seat screws, stainless steel handle screws

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

APPLICATION:

PRODUCT NAME:
4" C/C DECK FAUCET

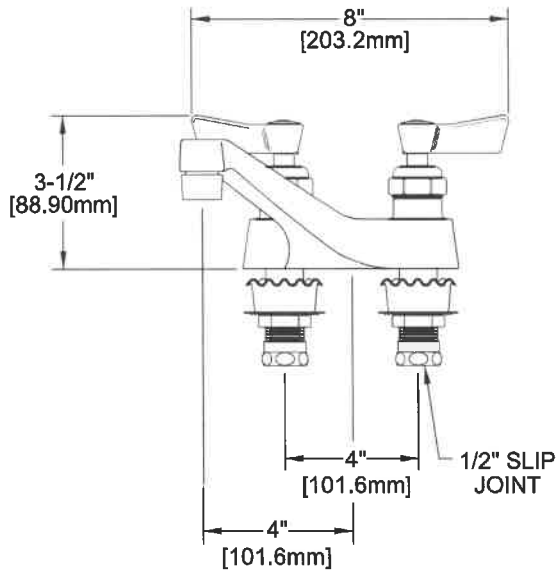
JOB NAME:

SPECIAL CONFIGURATION
 CHECK BASE MODEL AND OPTIONS

QUANTITY:

ITEM NO.

MODEL:
 1744 4" DECK LAVATORY WITH LEVER HANDLES



OPTIONS OR MODIFICATIONS:
 SUPPLY LINES (24" OR 36") CIRCLE LENGTH
 VANDAL RESISTANT KIT
 HANDLES (CROSS OR WRIST) CIRCLE STYLE
 OTHER _____

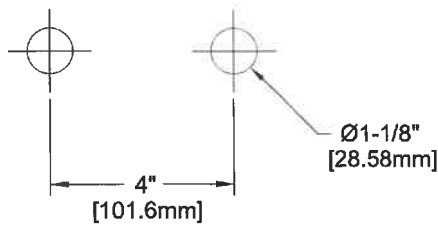
FEATURES

- CONTROL VALVE
- * 4" DECK
 - * SWIVELLING SEAT DISKS
 - * STAINLESS STEEL SEATS
 - * STAINLESS STEEL SEAT SCREWS
 - * STAINLESS STEEL HANDLE SCREWS
 - * HOT & COLD INDEX BUTTONS

- SYSTEM LIMITS
- * TEMP: 40°F MIN. TO 140°F MAX.
 - * PRESSURE: 200 PSI MAX. STATIC
 - * 0.35 GPM @ 60 PSI

SHIPPING WEIGHT
* 4.25 LBS

ROUGH-IN:



ANSI/A112.18.1M



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ITEM# 57 - SPLASH GUARD (2 EA REQ'D)

Custom ST/STL

Kitchen Professionals

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Submittal Sheet

02/25/2021

ITEM# 58 - PREP SINK (2 EA REQ'D)

Custom ST/STL

Kitchen Professionals

Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 59 - DOUBLE WALLSHELF (1 EA REQ'D)

Custom ST/STL

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Submittal Sheet

02/25/2021

ITEM# 60 - FOOD PROCESSOR, BENCHTOP / COUNTERTOP (1 EA REQ'D)

Robot Coupe R2N

Commercial Food Processor, 3 liter gray polycarbonate bowl with handle, vegetable prep attachment with external ejection, kidney-shaped opening, includes: (1) "S" blade (27055), (1) 2mm grating disc (27577), (1) 4mm slicing disc (27566), continuous feed, bowl attachment designed for vertical cutting & mixing, on/off & pulse switch, single speed, 1725 RPM, 1 HP, , cETLus, ETL-Sanitation

ACCESSORIES

Mfr	Qty	Model	Spec
Robot Coupe	1		1 year parts & labor warranty
Robot Coupe	1		3 year motor warranty

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug		5-15P	7.0		1		

COMBINATION PROCESSOR : Bowl cutter & Vegetable prep *robot coupe*

R 2 N



A SALES FEATURES

R 2 N Combination Processor: Bowl cutter & Vegetable Prep equipped with a cutter attachment for chopping, fine mincing, emulsions, grinding and kneading, and a vegetable preparation attachment for slicing, grating, ripple cut slicing, and julienne.

B TECHNICAL FEATURES

R 2 N Combination Processor: Bowl cutter & Vegetable Prep. Single phase 120/60/1. Power 1 HP. Speed: 1725 rpm. 2.9 L cutter bowl in composite material and smooth bowl-base blade assembly. Vegetable preparation attachment in composite material equipped with 2 hoppers : 1 large and 1 cylindrical hopper. Supplied with 2 mm (5/64") grating and 4 mm (5/32") slicing discs. Large range of 23 stainless steel discs available as option. 10 to 30 meals.

Select your options at the back page, **F** part.

C TECHNICAL DATA

Output power	1 HP
Electrical data	120V/60/1 - 7 Amp
Speed	1725 rpm
Dimensions (WxDxH)	8 3/4" x 15 13/16" x 19 3/16"
Rate of recyclability	95%
Net weight	27 lbs
Nema #	5-15P
Reference	R 2 N 120V/60/1

D

Number of meals per service	10 to 30
Quantity per batch in cutter function	Up to 2.2 lbs
Vegetable slicer output	Up to 90 lbs/h

E VEGETABLE PREPARATION FUNCTION

MOTOR BASE

- Direct drive induction motor (no belt) for intensive use.
- Power 1 HP
- Stainless steel motor shaft.
- Built in on / off / pulse buttons.
- **Speed:** 1725 rpm.
- **Pulse** button for better cut precision.

CUTTER FUNCTION

- **2.9 L cutter bowl** in composite material with handle, and high resistance smooth blade assembly.

VEGETABLE FUNCTION

- Vegetable preparation attachment equipped with 2 hoppers :
1 large hopper (surface : 12 square inches) and 1 cylindrical hopper (Ø : 2 1/4"). Removable bowl and lid.
- Removable chute and feed lead for dishwasher safe and easy cleaning.
- Vertical pusher presses on vegetables for uniform cuts.
- Large range of 23 stainless steel discs available as option.

COULIS/ FRUIT SAUCE & CITRUS PRESS FUNCTIONS:

- **Option:** Juice Extractor Kit including a coulis/ fruit sauce attachment and a citrus press attachment to prepare amuse-bouche, in-a-glass preparations, sauces, soups, sorbets and ice cream, smoothies, jam, fruit pastes...

ACCESSORIES INCLUDED

- Cutter attachment: lid and high resistance stainless steel smooth blade assembly with removable cap.
- Vegetable attachment : chute, feed lead and discharge plate
- Supplied with 2 mm (5/64") grating and 4 mm (5/32") slicing discs

STANDARDS

ETL electrical and sanitation Listed/ cETL (Canada)



Specification sheet

www.robotcoupeusa.com

Update : January 2018

Robot Coupe USA, Inc.
264 South Perkins - Ridgeland, MS 39157

PH: 601-898-8411 - Toll free: 800-824-1646 - Fax: 601-898-9134
info@robotcoupeusa.com

COMBINATION PROCESSOR : Bowl cutter & Vegetable prep *robot coupe*

R 2 N

F **OPTIONAL ACCESSORIES**

• BLADE OPTIONS

- Coarse serrated blade assembly for kneading and grinding, ref 27138
- Fine serrated blade assembly for chopping herbs and spices, ref 27061

• OTHER OPTIONS

- Juice Extractor Kit for fruit sauces and citrus fruit juice, ref 27393
- Wall-mounted blade and disc holder: holds 1 blade and 8 discs, ref 107810

SUGGESTED PACKS OF DISCS

3 disc package

6mm (1/4") coarse grating, 6mm (1/4"x1/4") julienne and 1mm (1/32") slicing discs.

5 disc package

6mm (1/4") coarse grating, 6mm (1/4"x1/4") julienne and 1mm (1/32") slicing, 2mm (5/64") julienne and 6mm (1/4") slicing discs.

• OPTIONAL DISCS



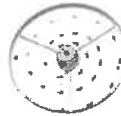
SLICING

1 mm (1/32")	27051
2 mm (5/64")	27555
3 mm (1/8")	27086
4 mm (5/32")	27566
5 mm (3/16")	27087
6 mm (1/4")	27786



RIPPLE CUTTING

2 mm (5/64")	27621
--------------	-------



GRATING

1.5 mm (1/16")	27588
2 mm (5/64")	27577
3 mm (1/8")	27511
6 mm (1/4")	27046
9 mm (11/32")	27632
Hard Cheese grate	27764
Röstis potatoes	27191
Fine Pulping Disc	27078
Pulping Disc	27079
Pulping Disc	27130



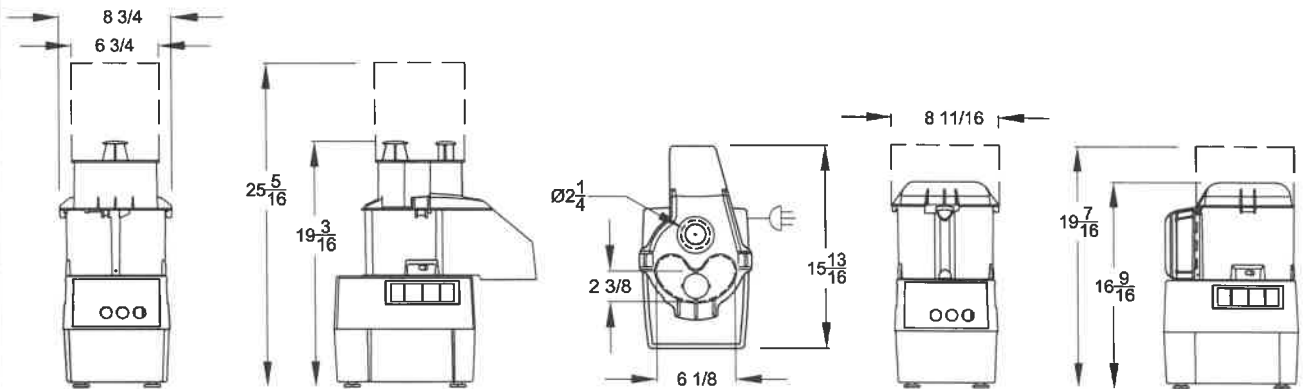
JULIENNE

2x4 mm (5/64" x 5/32")	27080
2x6 mm (5/64" x 1/4")	27081
2x2 mm (5/64" x 5/64")	27599
4x4 mm (5/32" x 5/32")	27047
6x6 mm (1/4" x 1/4")	27610
8x8 mm (5/16" x 5/16")	27048

G

ELECTRICAL DATA

120V/60/1 - delivered with cord and plug



R 2 N

COMBINATION PROCESSORS: BOWL CUTTER AND VEGETABLE PREP



R 2 N

R 2 N CLR

Induction motor	✓
Power	1 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	3 L gray composite bowl
Blade	Stainless steel smooth "S" blade - Included
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Discs	Included: Slicing disc 4 mm (5/32"), grating disc 2 mm (5/64")

Induction motor	✓
Power	1 HP
Voltage	Single phase 120 V
Speed	1725 rpm
Pulse	✓
Cutter	3 L clear composite bowl
Blade	Stainless steel smooth "S" blade - Included
Vegetable slicer	Half-moon hopper Cylindrical hopper Ø 2 1/4"
Discs	Included: Slicing disc 4 mm (5/32"), grating disc 2 mm (5/64")

Choose your model:

R 2 N - 2 discs		\$
R2N - 120V/60/1		
2 discs		

R 2 N CLR - 2 discs		\$
R2NCLR - 120V/60/1		
2 discs		



Scan the QR Code to see the food processor in action.









Complete disc collection page 42



Packs of discs available page 49

Select your pack of discs:



3 Disc Package	Ref.	\$
 1 mm (3/64") Slicers  6 mm (1/4") Grater  6 mm (1/4") Julienne	SP3Disc	
5 Disc Package	Ref.	\$
 1 mm (3/64") Slicers  6 mm (1/4") Grater  6 mm (1/4") Julienne  2 mm (5/64")  6 mm (1/4"x1/4") Julienne	SP5Disc	

Choose your options:



R 2 N all models		
Options	Ref.	\$
Coarse serrated "S" blade Special Grinding - Pastry	27138	
Fine serrated "S" blade Special Herbs & Spices	27061	
Additional Smooth "S" blade	27055	

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Submittal Sheet

02/25/2021

ITEM# 61 - EMPLOYEE LOCKERS (1 EA REQ'D)

NIC NIC

Kitchen Professionals

The logo features the text "Kitchen Professionals" in a serif font. Below the text is a graphic consisting of several horizontal lines of varying lengths, resembling a stylized kitchen counter or a set of shelves. The lines are aligned with the width of the text above them.

Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 66 - EQUIPMENT STAND, FOR MIXER / SLICER (1 EA REQ'D)

IMC Teddy SMT-3036

Mixer Stand, 30"D x 36"W x 30"H, with undershelf, 14 gauge stainless steel, (4) casters (2 with brakes)



SMT

Mixer Table w/ Undershelf

General Information

Project Name: _____

Consultant: _____

Item #: _____

Model #: _____

Quantity: _____



Specifications

Top: 14GA Stainless steel, type 300 series (18/8) with 1½" channel edge, ½" return. Unit is polished to a brushed finish.

Understructure: 14GA Stainless Steel channeling rigidly braced to top with studs and dome caps.

Undershelf: 16GA Stainless steel, type 300 series (18/8) with 1½" channel edge, ½" return with corners notched and welded to legs 10" above floor.

Legs: 1½" Diameter stainless steel, type 304 (18/8).

Gussets: Stainless steel conical type with inner sleeve and set screw.

Castors: (4) - 5" Heavy duty rubber type, (2) two with brakes.

Product Guide

Mixer Tables are convenient and easy to use. These sturdy units are designed for long lasting service. Units are provided with interlocking devices for quick and easy assembly and disconnecting.

MIXER TABLES WITH UNDERSHELF

Model	Size (W x L x H)
□ SMT-2424	24" x 24" x 30"
□ SMT-2430	24" x 30" x 30"
□ SMT-3030	30" x 30" x 30"
□ SMT-3036	30" x 36" x 30"
□ SMT-3636	36" x 36" x 30"



SMT-20 0518

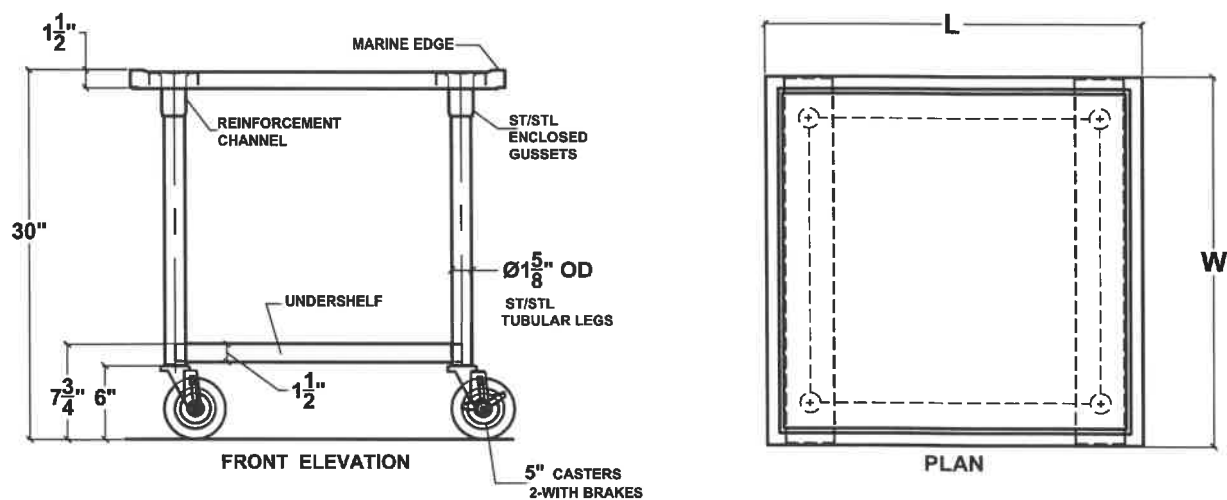


IMC/TEDDY
DECADES OF FINE CRAFTSMANSHIP

SMT

Mixer Table w/ Undershaft

DRAWINGS



OPTIONS

- Drop Shelf
- Posi-Lock
- Brakes on All Casters
- Accessory Holder
- Undermount Drawer
- Additional Undershelf
- Pan Slides (Per set)
- Revolving Bumpers

Specifications subject to change without notice.

SMT-20 0518

Kitchen Professionals

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Submittal Sheet

02/25/2021

ITEM# 67 - FOOD SLICER, ELECTRIC (1 EA REQ'D)

Hobart HS6-1

Heavy Duty Meat Slicer, manual, 13" CleanCut™ removable knife with removal tool, burnished finish, removable meat grip assembly, removable ring guard cover, single action top mounted sharpener with Borazon™ stones, cleaning kickstand, 1/2 hp motor, 120v/60hz/1-ph, NSF cETLus

ACCESSORIES

Mfr	Qty	Model	Spec
Hobart	1		Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	120	60	1	Cord & Plug			5.4		1/2		

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**HS6/HS6N
SLICER****HOBART****STANDARD FEATURES****KNIFE**

- 13" CleanCut™ Knife
- Removable Ring Guard Cover
- Zero Knife Exposure
- Heavy-Gauge Stainless Steel Knife Cover
- Top-Mounted Borazon Stone Sharpener

OPERATION

- ½ H.P. Knife Drive Motor

INTERLOCKS

- No-Volt Release

HOUSING AND BASE

- Burnished Aluminum Base
- Machined Grooves on Gauge Plate and Knife Cover
- Exclusive Tilting, Removable Carriage System
- Electroless Nickel Plated Single Slide Rod with Reservoir Wick in Transport
- Double-Action Indexing Cam
- Spring Kickstand
- Ergonomic-Style Handle
- Rear-Mounted, Removable Meat/Vegetable Grip Arm

MODELS

- HS6 – Manual Slicer/Burnished Finish with Removable Knife Feature
- HS6N – Manual Slicer/Burnished Finish with Non-Removable Knife Feature

ACCESSORIES

- Full Fence
- Food Chute
- Debris Deflector

Specifications, Details and Dimensions on Inside and Back.

**HS6/HS6N SLICER**

HS6/HS6N SLICER



701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com

SOLUTIONS / BENEFITS

PRECISION SLICING

13" CleanCut™ Knife

- Super alloy edge stays sharp longer
- Lasts two to three times longer than carbon coated or stainless steel knives

Top Mounted Borazon Stone Sharpener

- Single-action sharpens and hones in just 15 seconds
- Removable and warewasher safe for easy cleaning and sanitation – can be used wet or dry
- Lifetime guaranteed Borazon sharpening stones provide maximum performance with reduced maintenance costs

Machined Grooves on Gauge Plate and Knife Cover

- Reduces drag for smoother slicing motion

Double-Action Indexing Cam

- The first full revolution of the indexing knob provides precise control of shaving, chipping and thin slicing
- The second revolution opens the gauge plate quickly for thicker slicing
- Gauge plate holds position for consistent, precision slicing

EASY TO USE

½ H.P. Knife Drive Motor

- Reserve power runs at 430 rpm for optimum results

Electroless Nickel Plated Single Slide Rod with Reservoir Wick in Transport

- Smooth operation with continuous lubrication of carriage rod

Zero Knife Exposure*

- Knife edge is covered when sharpener is both mounted and removed making cleaning easier
- Gauge plate remains closed during operation of sharpener

No Volt Release

- Slicer must be restarted if power fails or slicer is unplugged

EASY TO CLEAN

Removable Knife Option* – HS6

- Knife easily removes with patented removal tool
- Area within ring guard is open for faster cleaning
- Knife and tool are warewasher safe for easy cleaning and sanitation

Removable Ring Guard Cover*

- Catches product debris around the knife for easy removal during cleaning
- Reduces time to 'floss' during cleaning

Exclusive Tilting, Removable Carriage System*

- Tilt design allows for ease of mid-day cleaning
- Removable for complete cleaning and sanitation

Rear-Mounted, Removable Meat Grip Arm

- Opens up front of product tray for unobstructed loading
- Removable meat grip allows for easy cleaning

Spring Kickstand

- Props machine for easy cleaning underneath slicer

Sanitary Burnished Aluminum Base

- Limited cracks/crevices or bolt holes where product can lodge and bacteria may grow
- Easy clean up and durable finish

*Feature unique to Hobart



701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com

HS6/HS6N SLICER

SPECIFICATIONS

KNIFE

13" CleanCut Knife: The knife is approximately 13 inches, constructed of 304L stainless steel and high performance Stellite alloy. Knife cover is retained magnetically, and is quickly removed by pulling straight back on the top cover knob.

Removable Knife Option HS6: The patented knife removal tool covers the knife edge and safely removes knife from gauge plate to allow for thorough cleaning.

Removable Ring Guard Cover: Fits on top of ring guard to catch food debris. When removed, reveals a 0.12" space between knife and guard for easier flossing. Ring guard is made with Zytel™ plastic and can be washed in warewasher or three compartment sink.

Zero Knife Exposure: Knife edge is not exposed during cleaning or sharpening procedures.

Top Mounted Borazon Stone Sharpener: Single action operation utilizing two Borazon stones to sharpen and hone in five seconds. Removable, top mounted and warewasher safe. When sharpener is removed for cleaning, knife edge is completely shielded. Borazon stones have a lifetime guarantee.

MOTOR

Poly V-Belt Knife Drive System: Knife is driven by a Hobart Poly V belt and runs at 430 rpm for optimal performance.

½ H.P. Knife Drive Motor: ½ H.P. permanently lubricated ball bearings. Single phase capacitor-start, induction run.

INTERLOCKS

No Volt Release: In the event of a power loss, slicer must be restarted before operation can continue.

HOUSING AND BASE

Sanitary Burnished Aluminum Base: One-piece base has fewer places to harbor soil and is easier to clean. Limits holes or crevices in which food can lodge.

Finish: Stainless steel top cover, anodized aluminum product tray and gauge plate.

Exclusive Tilting, Removable Carriage System: Aluminum product tray tilts easily for mid-day cleaning and is removable for thorough cleaning and sanitation procedures. The carriage has 12.5" manual travel.

Electroless Nickel Plated Single Slide Rod with Reservoir Wick in Transport: Transport slide rod is E-Nickel electroless plated. Slide rod bearings feature an oil reservoir/oil wick.

Double-Action Indexing Cam: A solid construction index knob moves the gauge plate via a barrel cam ensuring consistent slice thickness across machine and over time. First revolution of index cam for precision slicing; second revolution for thicker slicing selection.

Spring Kickstand: Helps hold slicer in tilted position for cleaning beneath the machine.

Ergonomic Style Handle: Specially shaped and positioned for ease of use during manual operation.

Rear Mounted, Removable Meat Grip Arm: Rear mounted grip is high strength thermoplastic. Swings out of way when not in use.

Electrical Specification: 120/60/1; 5.4 Amps.

Switch: Moisture protected push button switch.

Cord & Plug: 6-foot, three-wire power supply cord and plug. Plug not furnished on export models.

Capacity: The carriage will take food up to 5¾" x 10¾" rectangle or 7.5" in diameter.

Gauge Plate: Gauge plate is a heavy aluminum extrusion with machined grooves for smooth feeding. Adjustable to cut any thickness of slice up to 1".

Warranty: All parts and service coverage for one year including knife. Lifetime guarantee on Borazon stones in the sharpening system.

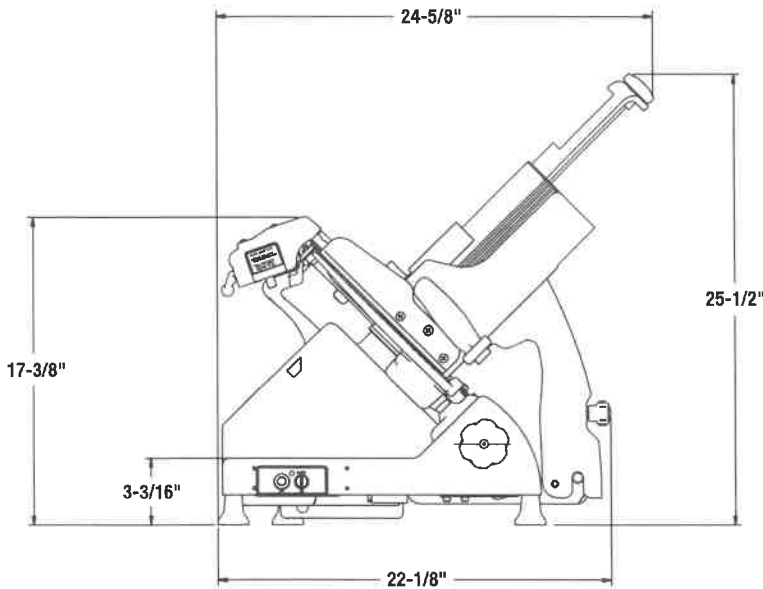
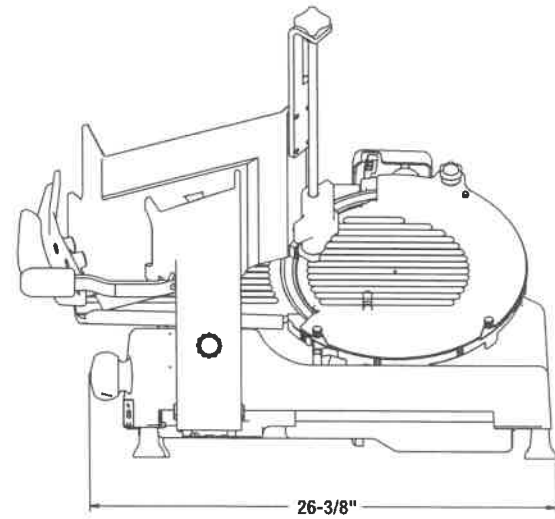
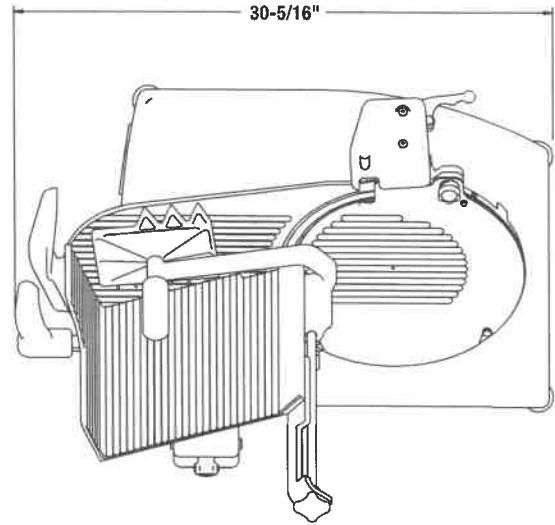
Shipping Weight: 128 lbs.

HS6/HS6N SLICER



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DETAILS AND DIMENSIONS



As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

Kitchen Professionals



Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 68 - EQUIPMENT STAND, FOR MIXER / SLICER (1 EA REQ'D)

Hobart TABLEHW-HL2012

Mixer Table; 27"W x 32"D x 26"H, the top shelf is drilled for mounting an HL120 or HL200 mixer, includes 4 posts for storing attachments, a lower shelf for additional storage, & (4) locking 5" diameter wheels

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**FOOD MACHINE
ACCESSORY TABLES****HOBART****STANDARD FEATURES**

- Heavy gauge stainless steel tops, legs, and shelves
- Models MIXER-TABLE2, 205025, and 205026 have chrome plated adjustable leveling feet
- Model TABLE-HL2012 has four locking casters

MODELS

- Model TABLEHW-HL2012 Mixer Table**
Single Shelf Model
27 x 32 inches x 26 $\frac{3}{4}$ " inches high
Includes 4 locking casters, pre-drilled holes for mixer, 4 pegs for storage of beaters, whips, dough arms, etc.
For use with Hobart 5, 12 and 20 quart mixers
- Model CUTTER-TABLE3 (205025)**
Food Cutter Table
Single Shelf Model
27 x 32 inches x 31 $\frac{7}{8}$ inches high
For use with Hobart 84145 or 84186 Food Cutter
- Model CUTTER-TABLE4 (205026)**
Food Cutter Table
Double Shelf Model
27 x 32 inches x 31 $\frac{7}{8}$ inches high
For use with Hobart 84145 or 84186 Food Cutter

Specifications, Details and Dimensions on Inside and Back.

**FOOD MACHINE ACCESSORY TABLES**

FOOD MACHINE ACCESSORY TABLES

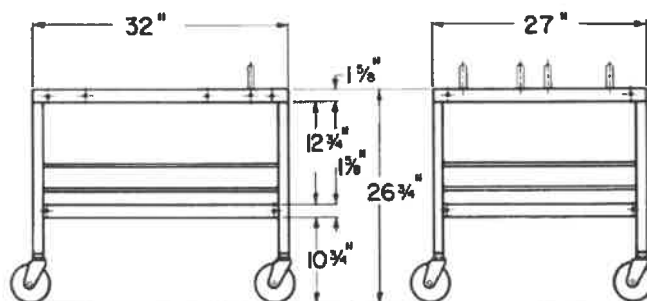


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DETAILS AND DIMENSIONS

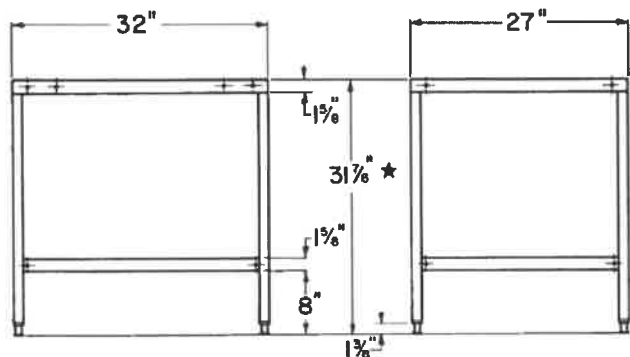
MIXER TABLES

MODEL TABLEHW-HL2012

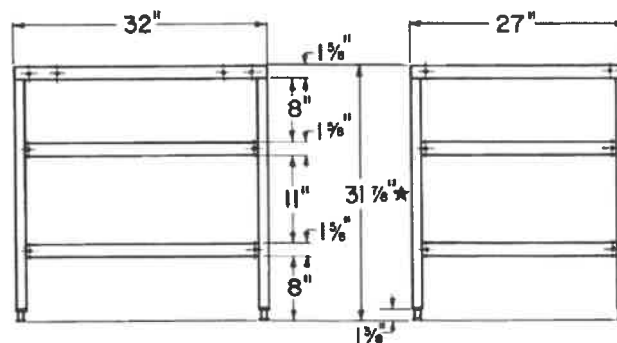


FOOD CUTTER TABLES

MODEL CUTTER-TABLE3 (205025)



MODEL CUTTER-TABLE4 (205026)



As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

Kitchen Professionals

Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 69 - PLANETARY MIXER (1 EA REQ'D)

Hobart HL200-1STD

; Bench type mixer; with bowl, beater, whip & spiral dough arm, US/EXP configuration - Legacy Planetary Mixer, Bench, 20 quart, (3) fixed speeds plus stir speed, gear-driven transmission, 15-minute SmartTimer™, #12 taper hub, manual bowl lift, stainless steel bowl, aluminum "B" beater, stainless steel "D" wire whip, aluminum "ED" spiral dough arm, stainless steel bowl guard, 1/2 hp, cord with plug

ACCESSORIES

Mfr	Qty	Model	Spec
Hobart	1		Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1				Cord & Plug					1/2		

HOBART701 S Ridge Avenue, Troy, OH 45374
1-888-4HOBART • www.hobartcorp.com**LEGACY®
HL200 MIXER****HOBART****STANDARD FEATURES**

- Heavy-Duty ½ H.P. Motor
- Gear Transmission
- Three Fixed Speeds Plus Stir Speed
- Shift-on-the-Fly™ Controls
- Patented soft start Agitation Technology
- 15-Minute SmartTimer™
- Automatic Time Recall
- Large, Easy-To-Reach Controls
- Single Point Bowl Installation
- Ergonomic Swing-Out Bowl
- #12 Taper Attachment Hub
- Open Base
- Stainless Steel Bowl Guard
- Metallic Gray Hybrid Powder Coat Finish

ACCESSORY PACKAGE - featuring Hobart Quick Release™ Agitators

- HL200-1STD Standard Accessory Package**
Includes:
 - 20 Quart Stainless Steel Bowl
 - 20 Quart "B" Beater
 - 20 Quart "D" Whip
 - 20 Quart "ED" Dough Hook

MODELS

- HL200 – 20-Quart All Purpose Mixer
- HL200C – 20-Quart All Purpose Mixer with Maximum Security Correctional Package

Specifications, Details and Dimensions on Inside and Back.

**LEGACY® HL200 MIXER**

LEGACY® HL200 MIXER



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SOLUTIONS/BENEFITS

½ H.P. Motor

Durability

- Heavy-duty to meet the most demanding operations

Gear Transmission

Durability, Reliability

- Ensures consistent performance and minimum downtime under heavy loads

Three Fixed Speeds plus Stir Speed

Flexibility, Reliability, Consistency

- For incorporating, blending, mixing ingredients
- Supports consistent results and thorough mixing

Shift-on-the-Fly™ Controls

Flexibility

- Allows operator to change speeds while mixer is running

Patented soft start Agitation Technology

Sanitation

- Each speed has a soft transition into a higher speed to reduce the chances of product splash-out

15-Minute SmartTimer™

Convenience, Ease of Use, Consistency

- Supports recipe mixing times
- Provides accurate results and eliminates overmixing

Automatic Time Recall

Productivity, Consistency

- Remembers the last time set for each speed
- Great for multiple batches

Ergonomic Swing-Out Bowl

Ease of Use, Convenience

- Easy loading and unloading of products
- Single Point Bowl Installation allows for simple mounting and removal of bowl
- Bowl Interlock ensures mixer bowl is properly in place for mixer to operate

Stainless Steel Bowl Guard

Protection

- Safety interlock prevents operation when front portion of guard is out of position

Hobart Accessories

Durability, Flexibility, Simplicity

- Hobart Quick Release™ agitators allow for simple installation and removal from agitator shaft
- Hobart accessories are designed for long-term usage under heavy-duty conditions
- Large array of accessories provide multiple uses for recipe and product processing

HL200 MIXER CAPACITY CHART

Recommended Maximum Capacities - dough capacities based on 70°F. water and 12% flour moisture.

PRODUCT	AGITATORS SUITABLE FOR OPERATION	HL200
CAPACITY OF BOWL (QTS. LIQUID)		20
Egg Whites	D	1 qt.
Mashed Potatoes	B & C	15 lbs.
Mayonnaise (Qts. of Oil)	B or C or D	10 qts.
Meringue (Qts. of Water)	D	1½ pts.
Waffle or Hot Cake Batter	B	8 qts.
Whipped Cream	D or C	4 qts.
Cake, Angel Food (8-10 oz. cake)	C or I	15
Cake, Box or Slab	B or C	20 lbs.
Cake, Cup	B or C	20 lbs.
Cake, Layer	B or C	20 lbs.
Cake, Pound	B	21 lbs.
Cake, Short (Sponge)	C or I	15 lbs.
Cake, Sponge	C or I	12 lbs.
Cookies, Sugar	B	15 lbs.
Dough, Bread or Roll (Lt.-Med.) 60% AR	§ ED	25 lbs.□
Dough, Heavy Bread 55% AR	§ ED	15 lbs.□
Dough Pie	B & P	18 lbs.
Dough, Thin Pizza 40% AR (max. mix time 5 min.)	§‡ ED	9 lbs.□
Dough, Med. Pizza 50% AR	§‡ ED	10 lbs.□
Dough, Thick Pizza 60% AR	§‡ ED	20 lbs.□
Dough, Raised Donut 65% AR	ED	9 lbs.*
Dough, Whole Wheat 70% AR	ED	20 lbs.□
Eggs & Sugar for Sponge Cake	B & C or I	8 lbs.
Icing, Fondant	B	12 lbs.
Icing, Marshmallow	C or I	2 lbs.
Shortening & Sugar, Creamed	B	16 lbs.
Pasta, Basic Egg Noodle (max. mix time 5 min.)	ED	5 lbs.

NOTE: % AR (% Absorption Ratio) - Water weight divided by flour weight. Capacity depends on moisture content of dough. Above capacities based on 12% flour moisture at 70°F water temperature.

□ 1st Speed

* 2nd Speed

‡ 3rd Speed

§ If high gluten flour is used, reduce above dough batch size by 10%.

‡ 2nd Speed should never be used on 50% AR or lower products.

USE OF ICE REQUIRES A 10% REDUCTION IN BATCH SIZE.

1 gallon of water weighs 8.33 lbs.

NOTE: Attachment hub should not be used while mixing.



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LEGACY® HL200 MIXER

SPECIFICATIONS

MOTOR:

½ H.P. high torque motor.

100-120/50/60/1 8.0 Amps
200-240/50/60/1 5.0 Amps

ELECTRICAL:

100-120/50/60/1, 200-240/50/60/1 – UL Listed.

CONTROLS:

Magnetic contactor with thermal overload protection. Internally sealed “Start-Stop” push buttons. A 15-minute SmartTimer™ is standard. SmartTimer™ includes **Automatic Time Recall**, which remembers the last time set for each speed.

TRANSMISSION:

Gear-driven. Gears are constant mesh heat-treated hardened alloy steel along with anti-friction ball bearings. Grease lubricants furnished to all gears and shafts.

SPEEDS:

	Agitator (RPM)	Attachment (RPM)
Stir	59	33
First (Low)	107	61
Second (Intermediate)	198	113
Third (High)	365	207

BOWL GUARD:

Heavy-duty stainless steel wire front and solid rear portion. Front portion of guard rotates easily to add ingredients and install or remove agitator. It detaches in seconds for cleaning in dishwasher or sink. Rear portion of guard can be quickly cleaned in position. Guard must be in closed position before mixer will operate. Bowl support interlock provides further protection.

BOWL LIFT:

Ergonomic style, hand crank operated, self-locking in top and bottom position.

FINISH:

Metallic Gray Hybrid Powder Coat finish.

ATTACHMENT HUB:

Comes with front-mounted Hobart standard #12 taper attachment hub for use with Hobart #12 size attachments.

ATTACHMENTS AND ACCESSORIES:

The following are available at extra cost:

Stainless Steel Bowl
“B” Flat Beater
“C” Wing Whip
“D” Wire Whip
“E” Dough Hook
“ED” Dough Hook
“P” Pastry Knife
Bowl Splash Cover
Bowl Scraper
Ingredient Chute
12 Quart Accessories
9" Vegetable Slicer
Meat Chopper Attachment
Attachment Tray Support



Hobart Bowl Scraper

Hobart Ingredient Chute



Listed by Underwriters Laboratories Inc. and certified by NSF International.

LEGACY® HL200 MIXER



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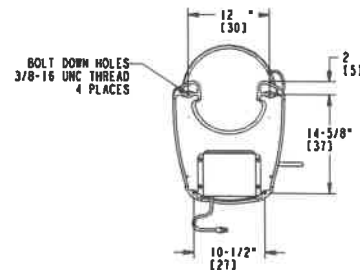
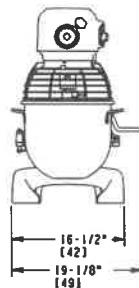
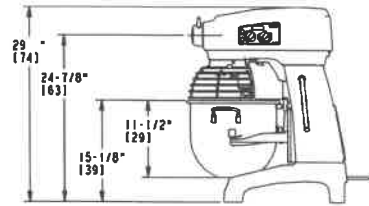
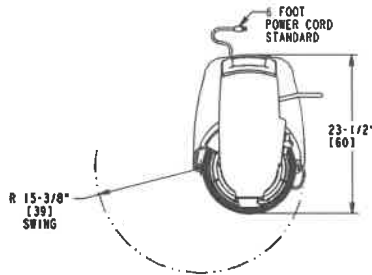
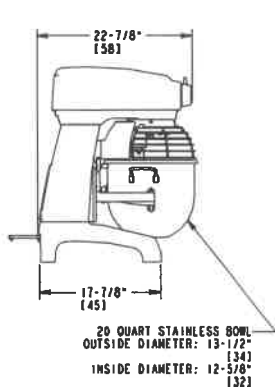
SPECIFICATIONS

ELECTRICAL SPECIFICATIONS: 100-120/50/60/1, 200-240/50/60/1 – UL Listed.

WEIGHT: 189 lbs. net; 204 lbs. domestic shipping.

WARRANTY: Unit has full one-year warranty on parts, labor and mileage against manufacturer's defects. Service contracts are available.

DETAILS AND DIMENSIONS

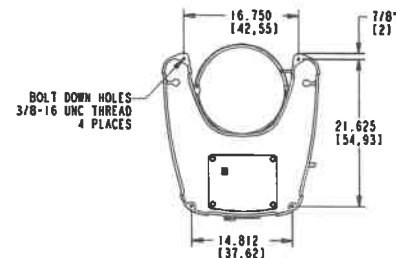
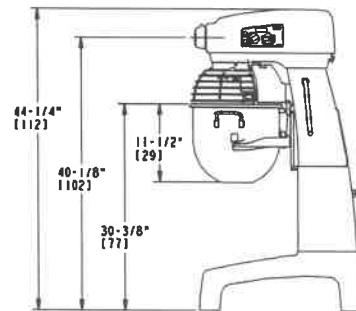
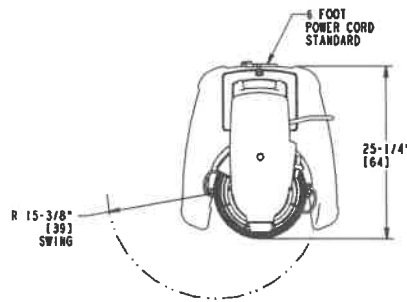
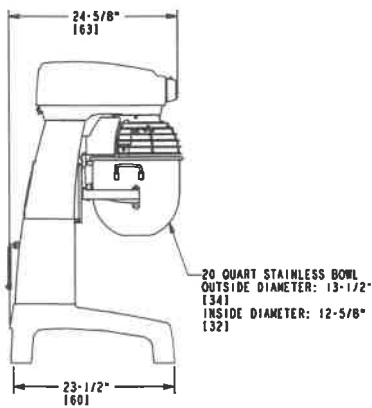


WARNING

ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER CODES IN FORCE

NOTE

MACHINE WEIGHT (LESS BOWL)----- 189 LBS
SHIPPING WEIGHT----- 204 LBS
BOWL WEIGHT----- 9 LBS



WARNING

ELECTRICAL AND GROUNDING CONNECTIONS MUST COMPLY WITH THE APPLICABLE PORTIONS OF THE NATIONAL ELECTRICAL CODE AND/OR OTHER CODES IN FORCE

NOTE

MACHINE WEIGHT (LESS BOWL)----- 263 LBS
SHIPPING WEIGHT----- 280 LBS
BOWL WEIGHT----- 9 LBS

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

Kitchen Professionals



Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 70 - SECURITY UNIT (4 EA REQ'D)

Metro SEC53DC

Super Erecta® Security Unit, mobile, chrome plated finish, 40-3/4"W x 27-1/4"D x 68-1/2"H, no intermediate shelves, (4) 5MP casters, NSF



Item # _____

Job _____

METRO Security Units

SECURITY UNITS

Features:

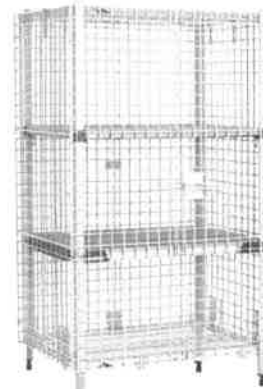
- **Safe Storage:** Protects valuable materials and sensitive items from loss or pilferage.
- **Microban® Antimicrobial Product Protection*:** Metroseal 3 and MetroMax Q models feature Microban Antimicrobial Product Protection, designed to stay “cleaner between cleanings.”
- **Ready View of Contents:** Heavy-gauge open wire construction keeps the entire contents of the truck visible at all times, making it easy to check inventory.
- **Adjustable, Optional Intermediate Shelves:** Patented, easily adjustable shelf designs — Super Adjustable Super Erecta, MetroMax Q, and qwikSLOT — allow flexibility to meet changing needs. Can be positioned in 1" (25 mm) increments along the entire height of post.
- **Patented, Ergonomic, 1/4-Turn Door Handle:** Makes opening and closing the unit easier than conventional security unit designs.
- **Double Door:** Each door opens 270 degrees and can be secured along the sides of the unit.
- **Time Saving Assembly:** Metro security units assemble quickly — right out of the box.
- **Shipped Knocked-Down:** Saves on freight costs. Easily assembled.

Choose from Stationary or Mobile Standard and Heavy-Duty Configurations:

- **Safe Transportation:** Mobile, security trucks provide the advantage of quick, protective transportation.
- **Easy Cleaning of Storage Areas:** Mobile units move easily from walls to allow thorough cleaning of floors and walls.
- **Mobile Units:** Available in Standard and Heavy-Duty models. Heavy-Duty units offer increased rigidity and durability for applications such as crossing thresholds.
- **Stationary Units:** Posts have leveling feet to compensate for uneven surfaces.



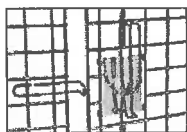
Super Erecta Shelf (HD Mobile) with optional Super Adjustable Super Erecta® Intermediate shelves



MetroMax Q (Stationary) with optional Intermediate shelves



qwikSLOT (Mobile) with optional Intermediate shelves



Handle (open position)



Handle (closed position)

*MICROBAN® and the MICROBAN® symbol are registered trademarks of the Microban Products Company, Huntersville, NC.



InterMetro Industries Corporation
 North Washington Street
 Wilkes-Barre, PA 18705
 www.metro.com



14.01



SECURITY UNITS

Specifications

Super Erecta Shelf Stationary Security

Model No. Chrome	Model No. Metroseal 3	Model No. Stainless Steel	Width		Length		Height		Fits Shelf		Approx. Pkd. Wt.	
			(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
SEC33C	SEC33K3	SEC33S	21 1/2	546	38 1/2	980	66 13/16	1695	18x36	457x914	138	63
SEC35C	SEC35K3	SEC35S	21 1/2	546	50 1/2	1295	66 13/16	1695	18x48	457x1219	157	71
SEC53C	SEC53K3	SEC53S	27 1/4	692	38 1/2	980	66 13/16	1695	24x36	610x914	154	70
SEC55C	SEC55K3	SEC55S	27 1/4	692	50 1/2	1295	66 13/16	1695	24x48	610x1219	174	79
SEC56C	SEC56K3	SEC56S	27 1/4	692	62 1/2	1587	66 13/16	1695	24x60	610x1524	195	89
SEC63C		SEC63S	33 1/2	851	38 1/2	980	66 13/16	1695	30x36	760x914	167	76
SEC65C		SEC65S	33 1/2	851	50 1/2	1295	66 13/16	1695	30x48	760x1219	193	88
SEC66C		SEC66S	33 1/2	851	62 1/2	1587	66 13/16	1695	30x60	760x1524	215	98

Super Erecta Shelf Mobile Security

Standard-Duty Stem Caster Models: feature 5" (127mm) swivel casters. Please note model numbers for specific caster types.

Model No. Chrome	Model No. Metroseal 3	Caster Type	Width		Length		Height		Fits Shelf		Approx. Pkd. Wt.	
			(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
SEC33EC	SEC33EK3	(2) 5MP/(2) 5MPB	21 1/2	546	40 3/4	1035	68 1/2	1740	18x36	457x914	146	66
SEC35EC	SEC35EK3	(2) 5MP/(2) 5MPB	21 1/2	546	52 3/4	1340	68 1/2	1740	18x48	457x1219	165	75
SEC53DC	SEC53DK3	(4) 5MP	27 1/4	692	40 3/4	1035	68 1/2	1740	24x36	610x914	162	74
SEC55DC	SEC55DK3	(4) 5MP	27 1/4	692	52 3/4	1340	68 1/2	1740	24x48	610x1219	182	83
SEC56DC	SEC56DK3	(4) 5MP	27 1/4	692	65	1651	68 1/2	1740	24x60	610x1524	203	92
SEC53EC	SEC53EK3	(2) 5MP/5MPB	27 1/4	692	40 3/4	1035	68 1/2	1740	24x36	610x914	162	74
SEC55EC	SEC55EK3	(2) 5MP/5MPB	27 1/4	692	52 3/4	1340	68 1/2	1740	24x48	610x1219	182	83
SEC56EC	SEC56EK3	(2) 5MP/5MPB	27 1/4	692	65	1651	68 1/2	1740	24x60	610x1524	203	92
	SEC53VK3	(2) 5PC/5PCB	27 1/4	692	40 3/4	1035	68 1/2	1740	24x36	610x914	162	74
	SEC55VK3	(2) 5PC/5PCB	27 1/4	692	52 3/4	1340	68 1/2	1740	24x48	610x1219	182	83
	SEC56VK3	(2) 5PC/5PCB	27 1/4	692	65	1651	68 1/2	1740	24x60	610x1524	203	92
SEC63EC		(2) 5MP/(2) 5MPB	33 1/2	851	40 3/4	1035	68 1/2	1740	30x36	760x914	175	80
SEC65EC		(2) 5MP/(2) 5MPB	33 1/2	851	52 3/4	1340	68 1/2	1740	30x48	760x1219	202	92
SEC66EC		(2) 5MP/(2) 5MPB	33 1/2	851	65	1651	68 1/2	1740	30x60	760x1524	223	101

Casters: 5MP and 5MPB (with locking brake) feature a polyurethane tread.

5PC and 5PCB (with locking brake) casters feature a polymer horn and resist rusting. They are recommended for high-moisture environments.

Heavy-Duty Models: feature aluminum dollies with wraparound bumpers and 5" (127mm) diameter casters.

Model No. Chrome	Model No. Metroseal 3	Caster Type	Width		Length		Height		Fits Shelf		Approx. Pkd. Wt.	
			(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
SEC53LC	SEC53LK3	(2) B5P/B5PB	28 1/16	713	38 1/2	980	68 1/2	1740	24x36	610x914	187	85
SEC55LC	SEC55LK3	(2) B5P/B5PB	28 1/16	713	50 1/2	1285	68 1/2	1740	24x48	610x1219	210	95
SEC56LC	SEC56LK3	(2) B5P/B5PB	28 1/16	713	63 1/8	1600	68 1/2	1740	24x60	610x1524	235	107

Stainless Steel: Casters must be ordered separately on "-SD" models. Dollies and casters must be ordered separately on "-HD" models.

Model No.	Description	Width		Length		Height		Fits Shelf		Approx. Pkd. Wt.	
		(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
SEC33S-SD	Standard Duty	21 1/2	546	40 3/4	1035	62	1575	18x36	457x914	138	63
SEC35S-SD	Standard Duty	21 1/2	546	52 3/4	1340	62	1575	18x48	457x1219	157	71
SEC53S-SD	Standard Duty	27 1/4	692	40 3/4	1035	62	1575	24x36	610x914	154	70
SEC55S-SD	Standard Duty	27 1/4	692	52 3/4	1340	62	1575	24x48	610x1219	174	79
SEC56S-SD	Standard Duty	27 1/4	692	65	1651	62	1575	24x60	610x1524	195	89
SEC63S-SD	Standard Duty	33 1/2	851	40 3/4	1035	62	1575	30x36	760x914	167	76
SEC65S-SD	Standard Duty	33 1/2	851	52 3/4	1340	62	1575	30x48	760x1219	193	88
SEC66S-SD	Standard Duty	33 1/2	851	65	1651	62	1575	30x60	760x1524	215	98
SEC53S-HD	Heavy Duty	28 1/16	713	38 1/2	980	62	1575	24x36	610x914	154	70
SEC55S-HD	Heavy Duty	28 1/16	713	50 1/2	1285	62	1575	24x48	610x1219	174	79
SEC56S-HD	Heavy Duty	28 1/16	713	63 1/8	1600	62	1575	24x60	610x1524	195	89

NOTE: Given height is for unit without dolly or casters (depending on model chosen). For approximate overall unit height add chosen caster diameter plus 1" (25mm).

CAUTION: Large casters can create a tipping hazard. On 18" (457mm) security units, do not use casters larger than 5" (127mm) in diameter.

Intermediate Super Adjustable Shelves for Super Erecta Shelf Security Units

Model No. Chrome	Model No. Metroseal 3	Model No. Stainless Steel	Width		Length		Approx. Pkd. Wt.	
			(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
A1836NC	A1836NK3	A1836NS	18	457	36	914	9 1/2	4.3
A1848NC	A1848NK3	A1848NS	18	457	48	1219	12	5.4
A2436NC	A2436NK3	A2436NS	24	610	36	914	13	6
A2448NC	A2448NK3	A2448NS	24	610	48	1219	16	7
A2460NC	A2460NK3	A2460NS	24	610	60	1524	21	9.5
A3036NC		A3036NS	30	760	36	914	15	6.8
A3048NC		A3048NS	30	760	48	1219	21	9.5
A3060NC		A3060NS	30	760	60	1524	26 1/2	11.8

NOTE: Standard Super Erecta shelves can also be used as intermediate shelves. Refer to catalog sheet 10.01 for more information.



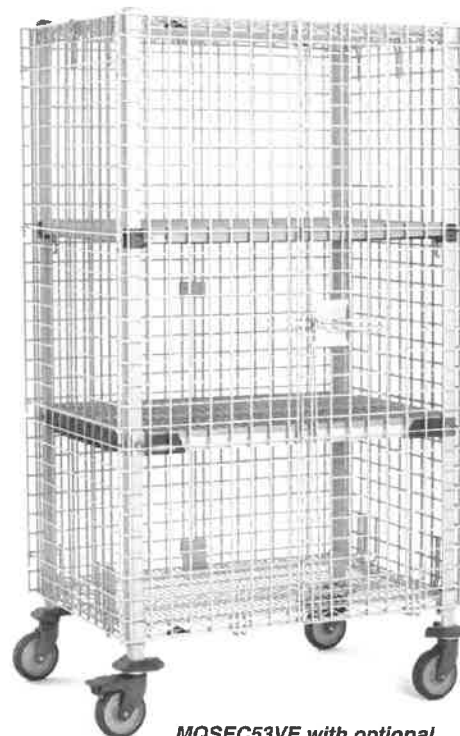
SECURITY UNITS — METROMAX Q

MetroMax Q Security Units

- Microban antimicrobial product protection is built into the enclosures, doors, handles, and shelves to keep the product “cleaner between cleanings.”
- Optional intermediate shelves: MetroMax Q quick adjust shelves or corrosion proof MetroMax i.

Specifications

- Standard Units consist of taupe epoxy coated top and bottom wire shelves, tri-lobal steel posts, wire enclosures, and doors. Casters and bumpers are included with mobile units. Intermediate shelves are sold separately.
- Grid openings: 1³/₄" x 1³/₄" (44 x 44mm).



MQSEC53VE with optional intermediate shelves

MetroMax Q Stationary Units — 66³/₁₆" (1681mm) High

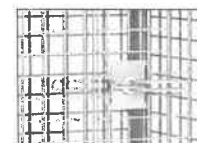
Model No.	Actual Outside Dimensions (including handle)				Fits Shelf		Approx. Pkd. Wt.	
	Width		Length		(in.)	(mm)	(lbs.)	(kg)
MQSEC53E	26 ¹⁵ / ₁₆	685	38 ⁷ / ₈	987	24 x 36	610 x 914	148	67
MQSEC55E	26 ¹⁵ / ₁₆	685	50 ⁷ / ₈	1292	24 x 48	610 x 1219	156	71
MQSEC56E	26 ¹⁵ / ₁₆	685	62 ⁷ / ₈	1597	24 x 60	610 x 1524	161	73

Note: Leveling foot on post can be adjusted up to 1" (25mm) to compensate for uneven floors.

MetroMax Q Stem Caster Mobile Units — 67¹³/₁₆" (1723mm) High

Model No. Includes four 5" (127mm) diameter swivel casters	Model No. Includes four 5" (127mm) diameter swivel casters	Actual Outside Dimensions (including bumpers and handle)				Fits Shelf		Approx. Pkd. Wt.	
		Width		Length		(in.)	(mm)	(lbs.)	(kg)
MQSEC53DE	MQSEC53VE	27 ¹³ / ₁₆	707	40 ³ / ₄	1035	24 x 36	610 x 914	166	75
MQSEC55DE	MQSEC55VE	27 ¹³ / ₁₆	707	52 ³ / ₄	1340	24 x 48	610 x 1219	176	80
MQSEC56DE	MQSEC56VE	27 ¹³ / ₁₆	707	64 ³ / ₄	1645	24 x 60	610 x 1524	179	81

Note: DE models use four 5MPX casters.
VE models use two 5PCX and two 5PCBX casters.



Ergonomic 1/4-turn door handle

MetroMax Q Heavy-Duty Mobile Units — 68¹/₂" (1740mm) High

Mounted on an aluminum dolly with 5" (127mm) plate casters and wraparound bumpers.

Model No.	Actual Outside Dimensions (Including handle)				Fits Shelf		Approx. Pkd. Wt.	
	Width		Length		(in.)	(mm)	(lbs.)	(kg)
MQSEC53LE	28 ¹ / ₁₆	713	39 ¹ / ₈	994	24 x 36	610 x 914	166	75
MQSEC55LE	28 ¹ / ₁₆	713	51 ¹ / ₈	1299	24 x 48	610 x 1219	176	80
MQSEC56LE	28 ¹ / ₁₆	713	63 ¹ / ₈	1603	24 x 60	610 x 1524	179	81

Note: The aluminum dollies used on the LE models have two B5P and two B5PB plate casters.



Replacement Tri-Lobal Adapters for MetroMax Q Wire Security Shelves

Model No. MTLA*
Four pair per bag.

*Not compatible with MetroMax Q security units manufactured prior to May 2009. For older MetroMax Q security units, use MQ9985 wedges if replacements are needed for the wire shelves.

Optional Intermediate Shelves

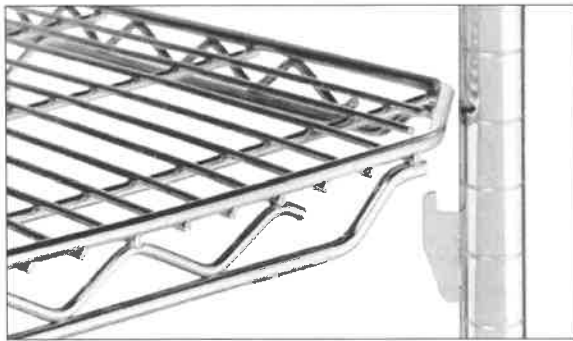
i		i		Q		Nominal Width (in.)	Nominal Length (in.)
Shelf with Grid Mat Model No.	Shelf with Solid Mat Model No.	Shelf with Grid Mat Model No.	Shelf with Solid Mat Model No.	Shelf with Grid Mat Model No.	Shelf with Solid Mat Model No.		
MX2436G	MX2436F	MQ2436G	MQ2436F	24	610	36	914
MX2448G	MX2448F	MQ2448G	MQ2448F	24	610	48	1219
MX2460G	MX2460F	MQ2460G	MQ2460F	24	610	60	1524



SECURITY UNITS

qwikSLOT™ Security Units

- **Add/Remove a Shelf Feature:** Allows the unit to be quickly adapted to fit your changing storage needs.
- **Shelves can easily be adjusted in seconds.**



Interior shelves pictured are optional and must be ordered separately.

Specifications

qwikSLOT Stationary Security

Model No. Chrome	Width		Length		Height		Approx. Pkd. Wt.	
	(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
SEC33CQ	21½	546	38½	980	66 ¹³ / ₁₆	1695	138	63
SEC35CQ	21½	546	50½	1283	66 ¹³ / ₁₆	1695	157	71
SEC53CQ	27¼	705	38½	980	66 ¹³ / ₁₆	1695	154	70
SEC55CQ	27¼	705	50½	1283	66 ¹³ / ₁₆	1695	174	79
SEC56CQ	27¼	705	62½	1587	66 ¹³ / ₁₆	1695	195	89

qwikSLOT Mobile Security

Standard-Duty Stem Caster Models: feature 5" (127mm) swivel casters. Please note model numbers for specific caster types.

Model No. Chrome	Caster Type	Width		Length		Height		Approx. Pkd. Wt.	
		(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
SEC33ECQ	(2) 5MP/5MPB	21½	546	40 ³ / ₄	1035	68½	1740	146	66
SEC35ECQ	(2) 5MP/5MPB	21½	546	52 ³ / ₄	1340	68½	1740	165	75
SEC53DCQ	(4) 5MP	27¼	692	40 ³ / ₄	1035	68½	1740	162	74
SEC55DCQ	(4) 5MP	27¼	692	52 ³ / ₄	1340	68½	1740	182	83
SEC56DCQ	(4) 5MP	27¼	692	65	1651	68½	1740	203	92
SEC53ECQ	(2) 5MP/5MPB	27¼	692	40 ³ / ₄	1035	68½	1740	162	74
SEC55ECQ	(2) 5MP/5MPB	27¼	692	52 ³ / ₄	1340	68½	1740	182	83
SEC56ECQ	(2) 5MP/5MPB	27¼	692	65	1651	68½	1740	203	92

Casters: 5MP and 5MPB (with locking brake) feature a polyurethane tread. 5PC and 5PCB (with locking brake) casters feature a polymer horn and resist rusting. They are recommended for high moisture environments.

CAUTION: Large casters can create a tipping hazard. On 18" (457mm) security units, do not use casters larger than 5" (127mm) in diameter.

Heavy-Duty Models: feature aluminum dollies with wraparound bumpers and 5" (127mm) diameter casters.

Model No. Chrome	Caster Type	Width		Length		Height		Approx. Pkd. Wt.	
		(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
SEC53LCQ	(2) 5BP/5BPB	28½	713	38½	980	68½	1740	187	85
SEC55LCQ	(2) 5BP/5BPB	28½	713	50½	1283	68½	1740	210	95
SEC56LCQ	(2) 5BP/5BPB	28½	713	63½	1600	68½	1740	235	107

Intermediate Shelves for Super Erecta Shelf Security Units

Model No. Chrome	Width		Length		Approx. Pkd. Wt.	
	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
1836QBR*	18	457	36	914	8½	3.8
1848QBR*	18	457	48	1219	11¼	5.0
2436QBR*	24	610	36	914	13	6.0
2448QBR*	24	610	48	1219	16	7.0
2460QBR	24	610	60	1524	21	9.5

*Chrome qwikSLOT shelves available in sizes 18x36, 18x48, 24x36, and 24x48 (457x914, 457x1219, 610x914, 610x1219, and 610x1524).

**Drop Mat qwikSLOT shelves with 1" (25mm) ledge also available in sizes 24x36, 24x48 (610x914, 610x1219).



SECURITY UNITS

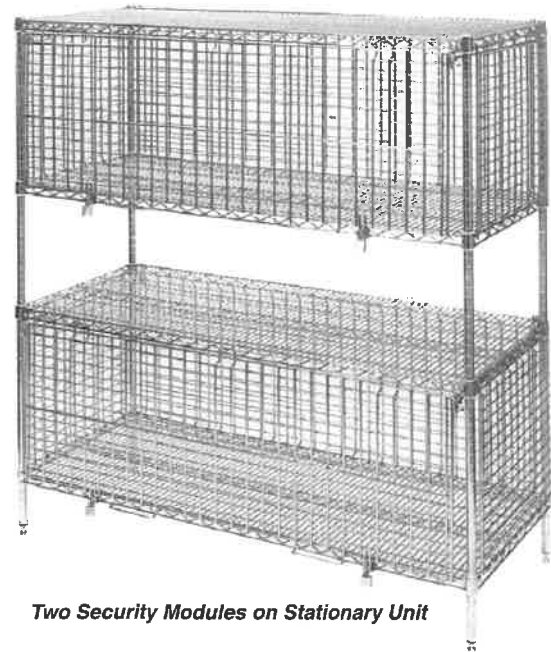
SUPER ERECTA® SHELF SECURITY MODULES

for Standard 24" (610mm) Wide Super Erecta Shelf Wire Units

- **Designed** to convert a standard 24" (610mm) wide unit into a combination of open and lockable shelving through the use of a kit.
- **Kit Includes:** Two end panels, one back panel and one door and slides. Fits between any two shelves spaced 20" (508mm) apart on any Super Erecta Shelf Wire Unit with 24" (610mm) wide shelves in 30", 48" and 60" (762, 1219 and 1524mm) lengths.
- **Versatile:** Security Modules enclose only one section of the shelving unit, leaving the rest open for conventional use. Depending upon your needs, more than one Security Module can be used on the same shelving unit.
- **Ready View of Contents:** As with Metro's Security Trucks and Stationary Security Units, the heavy-gauge, open-wire construction of the Security Module keeps its entire contents visible at all times, and makes inventory easy.
- **Convenient Door:** Has hasps for two padlocks and, when opened, slides under the upper shelf conveniently out of the way.
- **Durable Chrome-Plated Finish**

Note: Security Modules can be installed on 24" (610mm) wide Super Erecta Shelf wire shelves only.

When multiple security modules are stacked on one shelving unit, separate top and bottom shelves are still necessary for each module.



Two Security Modules on Stationary Unit

Specifications

Model No.	Description	Width		Length		Height		Approx. Pkd. Wt.	
		(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)
SECM2430NC	Security Module	24	610	30	760	20	508	29 ¹ / ₂	14
SECM2448NC	Security Module	24	610	48	1219	20	508	39 ³ / ₄	18
SECM2460NC	Security Module	24	610	60	1524	24	508	45 ³ / ₄	21

Note: Security Module consists of side panels, back panels and door. Posts and shelves sold separately.

Job _____



SECURITY UNITS

UTILITY CARTS WITH SECURE STORAGE Corrosion Proof Model in Stainless Steel

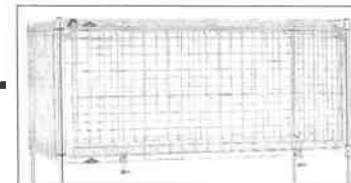
- **Corrosion Proof:** Features stainless steel wire and solid shelves, security module, and posts.
- **Easy to Maneuver:** Includes two 5MP swivel casters and two 5MPB swivel/brake casters.
- Solid top shelf with raised ship's edge is ideal for use as a work surface and can contain unwanted spills
- Easy assembly in minutes.



Model No.	Width		Length		Height		Cart Load Rating		Approx. Pkd. Wt.	
	(in.)	(mm)	(in.)	(mm)	(in.)	(mm)	(lbs.)	(kg)	(lbs.)	(kg)
SECMLAB	24	610	30	760	39	990	600	273	85	38.6

Other finishes and configurations are available:

Similar units can be constructed using chrome-plated components and galvanized solid Super Erecta shelves. Refer to the security modules on the previous page, and pair them with Metro SP series wire carts or your own combination of SES posts and shelves, for a customized solution. Security modules must be placed between two wire shelves.



Technical Information and Recommended Usage Guidelines: Security Units

- **Shelves:**
 - Solid shelves cannot be used as the top or bottom shelf on a security unit. For those applications requiring a solid bottom surface, Super Erecta Shelf inlays are recommended.
 - It is recommended that standard Super Erecta shelves are used for the top and bottom shelves on a Super Erecta security unit.
- **Security Enclosure Panels:**
 - Grid spacing measures 1³/₄" x 1³/₄" (44 x 44mm).
 - The distance from the top of the top shelf to the top of the bottom shelf measures approximately 57" (1448mm).
- **Mobile Units:**
 - 18" (457mm) deep security units must be used with casters that have a diameter of 5" (127mm) or less.
 - Order aluminum split sleeves with c-rings for use with the top and bottom SES shelves of a mobile unit for applications that require a more rigid assembly. (9986Z for aluminum sleeves with zinc c-rings; 9986S for aluminum sleeves with stainless c-rings)
- **Use with other Metro components:**
 - Tray slides (15SNC, 20SNC) measure approximately 23" (584mm) in height. A standard security unit can accommodate 2 levels of these tray slides.
 - Metro's brake/lock plate caster system can be used with 24" (610mm) deep security mobile units featuring a dolly base.
 - Solid SES shelves can be used as interior shelves on a security unit. Wire shelves must be used as the top and bottom shelves.
 - A push handle is available through Custom Engineering for the 24" (610mm) deep SES security units (subject to custom order minimums). Handle is available in chrome finish (Part # CC2835N).

All Metro Catalog Sheets are available on our Web Site: www.metro.com



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Fax: 570-825-2852

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Kitchen Professionals

Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 71 - REACH-IN REFRIGERATOR (1 EA REQ'D)

True Mfg. - General Foodservice T-49-HC

Refrigerator, reach-in, two-section, (2) stainless steel doors, (6) PVC coated adjustable wire shelves, interior lighting, stainless steel front, aluminum sides, aluminum interior with stainless steel floor, 4" castors, R290 Hydrocarbon refrigerant, 1/2 HP, , cULus, UL EPH Classified, Made in USA, ENERGY STAR®

ACCESSORIES

Mfr	Qty	Model	Spec
True Mfg. - General Foodservice	1		Self-contained refrigeration standard
True Mfg. - General Foodservice	1		Warranty - 7 year compressor (self-contained only), please visit www.Truemfg.com for specifics
True Mfg. - General Foodservice	1		Warranty - 3 year parts and labor, please visit www.Truemfg.com for specifics
True Mfg. - General Foodservice	1		Left door hinged left, right door hinged right standard
True Mfg. - General Foodservice	4		Additional PVC coated wire shelf, each (shelf clips included)
True Mfg. - General Foodservice	1		4" stem castors, standard (adds 5" to OA height)

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	5.4		1/2		

 TRUE MANUFACTURING CO., INC. U.S.A. FOODSERVICE DIVISION 2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 Fax (636)272-2408 • Toll Free (800)325-6152 • Intl Fax# (001)636-272-7546 Parts Dept. (800)424-TRUE • Parts Dept. Fax# (636)272-9471 • www.truemfg.com	Project Name: _____ Location: _____ Item #: _____ Qty: _____ Model #: _____	A/A # S/S #
	Model: T-49-HC T-Series: <i>Reach-In Solid Swing Door Refrigerator with Hydrocarbon Refrigerant</i>	



T-49-HC

- ▶ True's solid door reach-in's are designed with enduring quality that protects your long term investment.
 - ▶ Designed using the highest quality materials and components to provide the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.
 - ▶ Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
 - ▶ High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
 - ▶ Adjustable, heavy duty PVC coated shelves.
 - ▶ Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- Bottom mounted units feature:**
- ▶ "No stoop" lower shelf.
 - ▶ Storage on top of cabinet.
 - ▶ Compressor performs in coolest, most grease free area of kitchen.
 - ▶ Easily accessible condenser coil for cleaning.






ROUGH-IN DATA

Specifications subject to change without notice.
 Chart dimensions rounded up to the nearest 1/8" (millimeters rounded up to next whole number).

Model	Doors	Shelves	Cabinet Dimensions (inches) (mm)			HP	Voltage	Amps	NEMA Config.	Cord Length (total ft.) (total m)	Crated Weight (lbs.) (kg)
			W	D	H*						
T-49-HC	2	6	54 1/8	29 1/2	78 3/8	1/2	115/60/1	5.4	5-15P	9	450
			1375	750	1991	1/3	230-240/50/1	2.4	▲	2.74	205

* Height does not include 5" (127 mm) for castors or 6" (153 mm) for optional legs.

▲ Plug type varies by country.

    	APPROVALS:	AVAILABLE AT:
5/20 Printed in U.S.A.		

Model:
T-49-HC

T-Series:
Reach-In Solid Swing Door Refrigerator with Hydrocarbon Refrigerant



STANDARD FEATURES

DESIGN

- True's commitment to using the highest quality materials and over sized refrigeration systems provides the user with colder product temperatures, lower utility costs, exceptional food safety and the best value in today's food service marketplace.

REFRIGERATION SYSTEM

- Factory engineered, self-contained, capillary tube system using environmentally friendly R290 hydro carbon refrigerant that has zero (0) ozone depletion potential (ODP), & three (3) global warming potential (GWP).
- High capacity, factory balanced refrigeration system that maintains cabinet temperatures of 33°F to 38°F (.5°C to 3.3°C) for the best in food preservation.
- State of the art, electronically commutated evaporator and condenser fan motors. ECM motors operate at higher peak efficiencies and move a more consistent volume of air which produces less heat, reduces energy consumption and provides greater motor reliability.
- Bottom mounted condensing unit positioned for easy maintenance. Compressor runs in coolest and most grease free area of the kitchen. Allows for storage area on top of unit.

CABINET CONSTRUCTION

- Exterior - Stainless steel front. Anodized quality aluminum ends. Corrosion resistant GalFan coated steel back.
- Interior - attractive, NSF approved, clear coated aluminum liner. Stainless steel floor with coved corners.

- Insulation - entire cabinet structure and solid door are foamed-in-place using a high density, polyurethane insulation that has zero ozone depletion potential (ODP) and zero global warming potential (GWP).
- Welded, heavy duty steel frame rail, black powder coated for corrosion protection.
- Frame rail fitted with 4" (102 mm) diameter stem castors - locks provided on front set.

DOORS

- Stainless steel exterior with clear aluminum liner to match cabinet interior. Doors extend full width of cabinet shell. Door locks standard.
- Lifetime guaranteed recessed door handles. Each door fitted with 12" (305 mm) long recessed handle that is foamed-in-place with a sheet metal interlock to ensure permanent attachment.
- Positive seal self-closing doors. Lifetime guaranteed door hinges and torsion type closure system.
- Magnetic door gaskets of one piece construction, removable without tools for ease of cleaning.

SHELVING

- Six (6) adjustable, heavy duty PVC coated wire shelves 24 5/16" L x 22 3/8" D (624 mm x 569 mm). Four (4) chrome plated shelf clips included per shelf.
- Shelf support pilasters made of same material as cabinet interior; shelves are adjustable on 1/2" (13 mm) increments.

LIGHTING

- LED Interior lighting - safety shielded. Lights activated by rocker switch mounted above doors.

MODEL FEATURES

- Exterior temperature display.
- Evaporator is epoxy coated to eliminate the potential of corrosion.
- NSF/ANSI Standard 7 compliant for open food product.

ELECTRICAL

- Unit completely pre-wired at factory and ready for final connection to a 115/60/1 phase, 15 amp dedicated outlet. Cord and plug set included.



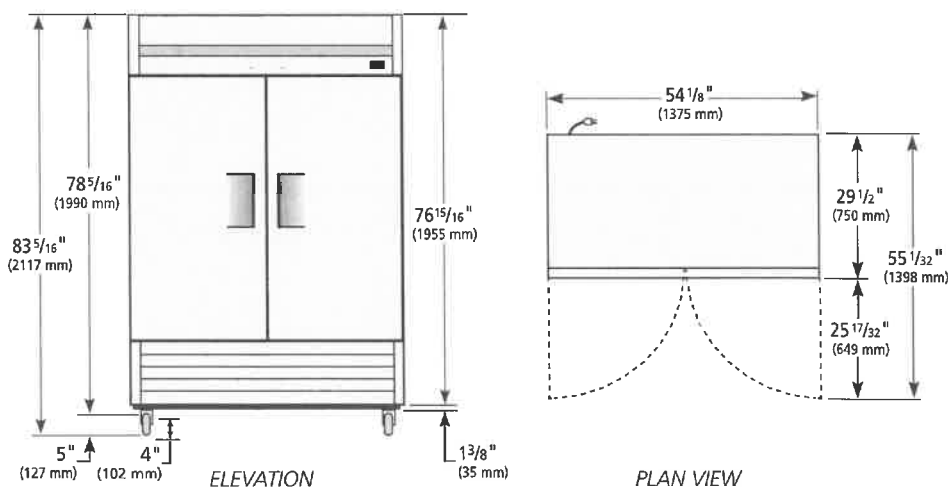
115/60/1
NEMA-5-15R

OPTIONAL FEATURES/ACCESSORIES

Upcharge and lead times may apply.

- 230 - 240V / 50 Hz.
- 6" (153 mm) standard legs.
- 6" (153 mm) seismic/flanged legs.
- 2 1/2" (64 mm) standard legs.
- Alternate door hinging (factory installed).
- Half door bun tray racks. Each holds up to eleven 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).
- Full door bun tray racks. Each holds up to twenty-two 18"L x 26"D (458 mm x 661 mm) sheet pans (sold separately).

PLAN VIEW



3 YEAR PARTS + LABOR WARRANTY
7 YEAR COMPRESSOR WARRANTY
 (U.S.A. only)

METRIC DIMENSIONS ROUNDED UP TO THE NEAREST WHOLE MILLIMETER

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

	Model	Elevation	Right	Plan	3D	Back
	T-49-HC					

TRUE MANUFACTURING CO., INC.

2001 East Terra Lane • O'Fallon, Missouri 63366-4434 • (636)240-2400 • Fax (636)272-2408 • Toll Free (800)325-6152 • Intl. Fax# (001)636-272-7546 • www.truemfg.com

Kitchen Professionals

Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 74 - WORK TABLE, STAINLESS STEEL TOP (6 EA REQ'D)

IMC Teddy WT-3060

Work Table, 60"W x 30"D, 14/304 stainless steel flat top, stainless steel undershelf & legs, KD

ACCESSORIES

Mfr	Qty	Model	Spec
IMC Teddy	6		See "Integral Sinks" for sink options
IMC Teddy	6	C4	Swivel Caster, 5", set of 4, with brakes
IMC Teddy	6	TBV-1-1260	Overshelf, table mounted, single tier, 12"D x 60"W, (4) legs, 18 gauge stainless steel



WT

Worktables

General Information

Project Name: _____

Consultant: _____

Item #: _____

Model #: _____

Quantity: _____



Model WT



Model WTB



Specifications

WT Worktables constructed of heavy duty non-magnetic type 300 series stainless steel with a satin brush finish.

14GA table top with 16GA continuous reinforcements and heavy duty stainless steel gusset for 16GA 1 $\frac{5}{8}$ " diameter stainless steel tubular legs with adjustable feet.

Sound deaden undersurface. Provide additional legs for tables 84" and longer.

Product Guide

Rugged stainless steel table, engineered for heavy use and years of service in high volume Institutional and Commissary applications.

This versatile table is designed to retain integrity and finish over long periods.

Options are designed to convert this table for varied use in different applications throughout the facility.

IMC Worktables are easily cleanable without the use of tools. All corners are coved, and all seams are fully welded and polished.

Options

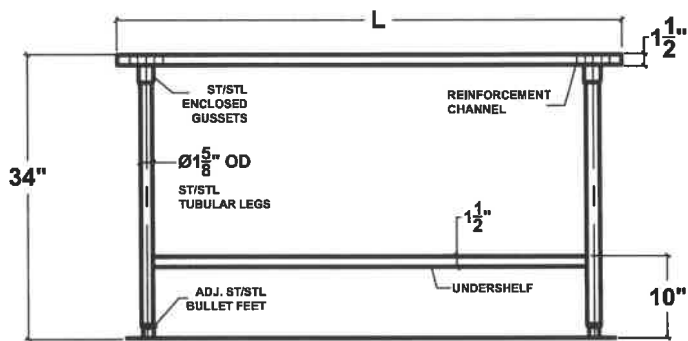
- CB** - Cutting Board
- RR** - Rolled Edge
- ME** - Marine Edge (No-Drip Edge)
- CR** - Cross Rails
- CRT** - Corner Turn
- LDO** - Lever Drain w/ Overflow
- WCR** - Set-Up Welded Table & Crated
- SS5** - Side Splash 5" High
- SS810** - Side Splash 8" or 10" High
- C4** - 5" Dia. Swivel Casters 2 w/ Brakes (4)
- C6** - 5" Dia. Swivel Casters 2 w/ Brakes (6)
- B810** - 8" or 10" Backsplash (per ft)
- FF** - Flanged Feet
- CC** - Corner or Column Cutout
- SDE** - Sound Deadening

WT-70 0919



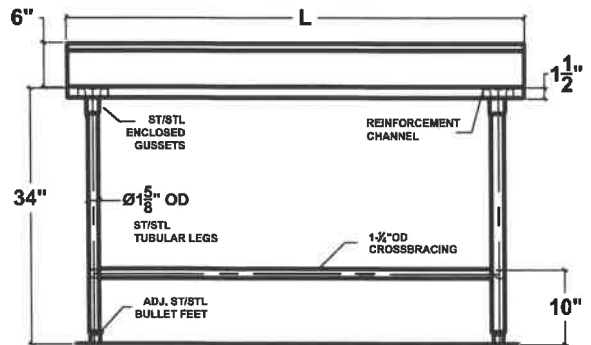
DRAWINGS

WT Model

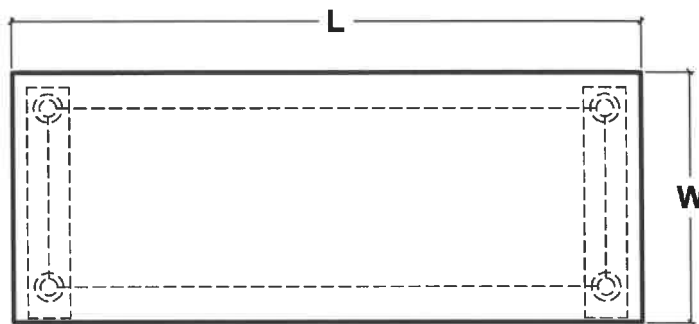


FRONT ELEVATION

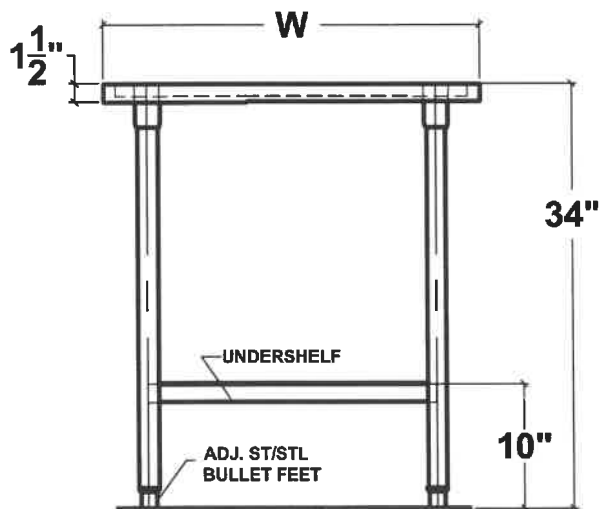
WTB Model



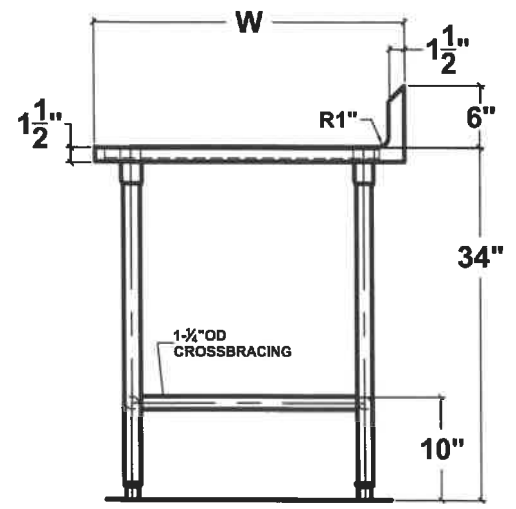
FRONT ELEVATION



PLAN



SIDE ELEVATION



SIDE ELEVATION

Specifications subject to change without notice.

WT-70 0919



IMC/TEDDY
DECADES OF FINE CRAFTSMANSHIP

TBV
Table Shelves

Project Name: _____

Consultant: _____

Item #: _____

Model #: _____

Quantity: _____



Model #TBV-1



Model #TBV-2

Specifications

TBV Models Single Tier Table Mounted Shelf is constructed of 18GA stainless steel, type 304 18/8, and polished to a brushed finish. Shelf has a 1 1/2" down bend on (4) sides with 1/2" return. Shelf has channels under welded to 1 1/4" diameter tubular uprights with provisions for mounting to table.

TBV-2 Model Double Tier Table Mounted Shelf is constructed of 18GA stainless steel, type 304 18/8, and polished to a brushed finish. Shelf has a 1 1/2" down bend on (4) sides with 1/2" return. Shelf has channels under welded to 1 1/4" diameter tubular uprights with provisions for mounting to table.

Product Guide

- 18 gauge type 304 stainless steel, turned down 1 1/2" on all sides
- 1 1/4" diameter, heavy gauge type 304 stainless steel legs.
- 16 gauge stainless steel support channels reinforce shelf.

Options

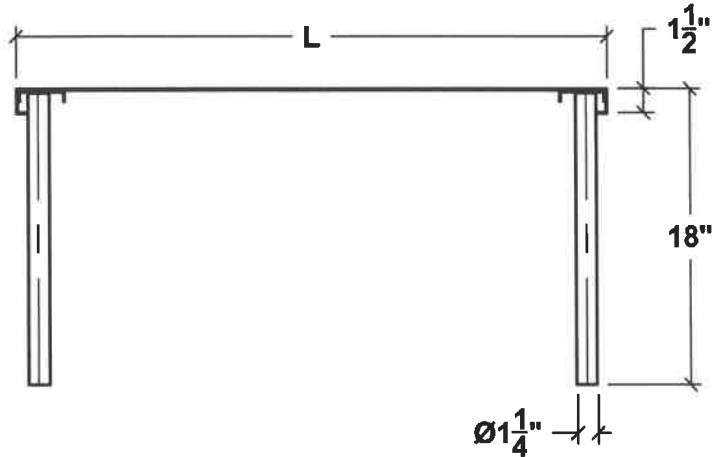
- Rolled Edges
- V Edges
- 16 Gauge, 14 Gauge or 12 Gauge
- Security Package
- Consult Factory for more options



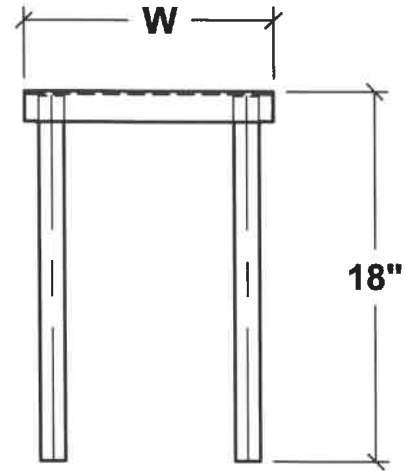
TBV-10 0716
TBV-2-10 0716



TBV-1

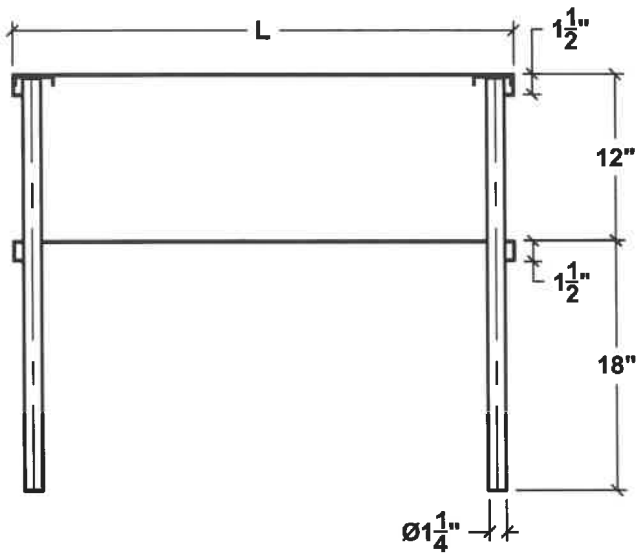


FRONT SECTION

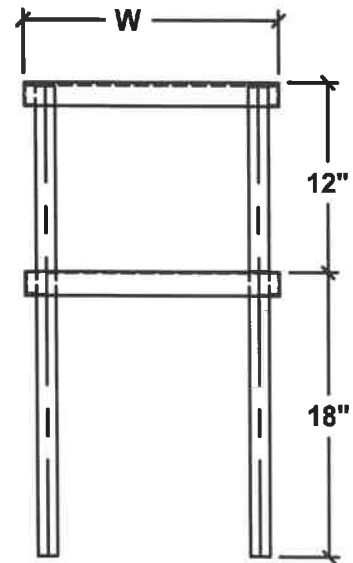


SIDE ELEVATION

TBV-2



FRONT SECTION



SIDE ELEVATION

Specifications subject to change without notice.

TBV-10 0716
TBV-2-10 0716

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Defining Commercial Kitchens

Submittal Sheet

02/25/2021

ITEM# 75 - BAR STOOL (24 EA REQ'D)

NIC NIC

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Submittal Sheet

02/25/2021

ITEM# 80 - CHEF'S COUNTER (1 EA REQ'D)

Custom ST/STL

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02/25/2021

ITEM# 81 - HAND SINK (1 EA REQ'D)

Custom ST/STL

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Submittal Sheet

02/25/2021

ITEM# 82 - DECK MOUNT FAUCET (1 EA REQ'D)

Fisher 1744

Faucet, 4" OC deck mount, with rigid spout, 1/2" inlets, lever handles, hot and cold index buttons, swiveling seat disks, stainless steel seats, stainless steel seat screws, stainless steel handle screws

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

APPLICATION:

PRODUCT NAME:
4" C/C DECK FAUCET

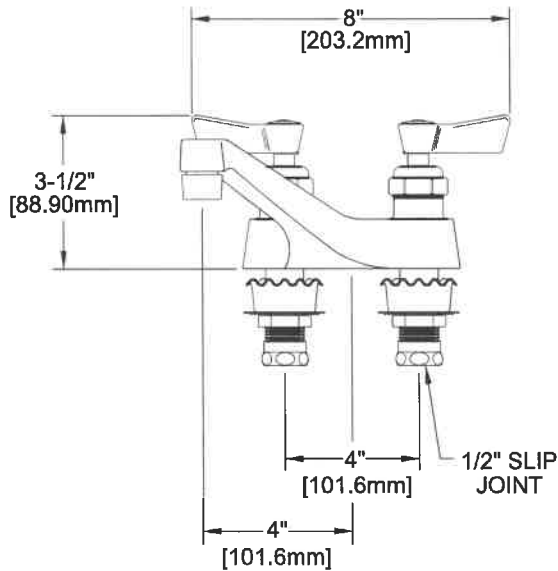
JOB NAME:

SPECIAL CONFIGURATION
CHECK BASE MODEL AND OPTIONS

QUANTITY:

ITEM NO.

MODEL:
 1744 4" DECK LAVATORY WITH LEVER HANDLES



OPTIONS OR MODIFICATIONS:
 SUPPLY LINES (24" OR 36") CIRCLE LENGTH
 VANDAL RESISTANT KIT
 HANDLES (CROSS OR WRIST) CIRCLE STYLE
 OTHER _____

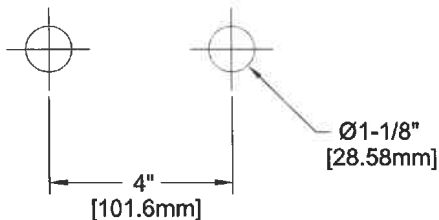
FEATURES

- CONTROL VALVE
- * 4" DECK
 - * SWIVELLING SEAT DISKS
 - * STAINLESS STEEL SEATS
 - * STAINLESS STEEL SEAT SCREWS
 - * STAINLESS STEEL HANDLE SCREWS
 - * HOT & COLD INDEX BUTTONS

- SYSTEM LIMITS
- * TEMP: 40°F MIN. TO 140°F MAX.
 - * PRESSURE: 200 PSI MAX. STATIC
 - * 0.35 GPM @ 60 PSI

- SHIPPING WEIGHT
- * 4.25 LBS

ROUGH-IN:



ANSI/A112.18.1M

FISHER

FISHER MANUFACTURING COMPANY
 TOLL FREE: 800-421-6162 - FAX: 800-832-8238
 information@fisher-mfg.com - www.fisher-mfg.com

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02/25/2021

ITEM# 83 - SPLASH GUARD (1 EA REQ'D)

Custom ST/STL

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02/25/2021

ITEM# 84 - PREP SINK (1 EA REQ'D)

Custom ST/STL

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Submittal Sheet

02/25/2021

ITEM# 85 - DECK MOUNT FAUCET (1 EA REQ'D)

Fisher 57657

Faucet, deck mount, 8" centers, 10" swing spout, lever handles with color coded indexes, 1/2" male inlets, stainless steel, ADA Compliant

ACCESSORIES

Mfr	Qty	Model	Spec
Fisher	1		5 year warranty against defects in materials or workmanship, standard

WATER

	HOT SIZE	HOT AFF	HOT GPH	COLD SIZE	COLD AFF	FILTERED SIZE	FILTERED AFF	CONDENSER INLET SIZE	CONDENSER OUTLET SIZE
1	1/2"			1/2"					

WASTE

	INDIRECT SIZE	DIRECT SIZE
1		

APPLICATION:

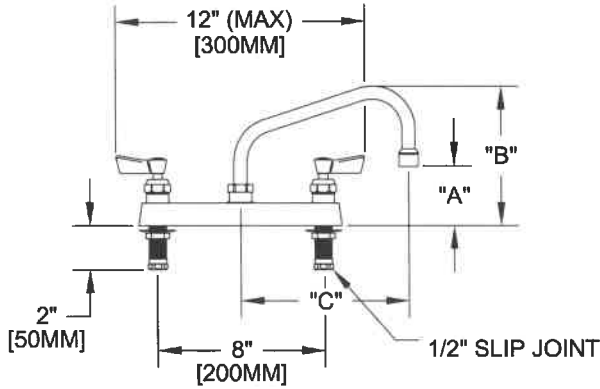
JOB NAME:

QUANTITY: ITEM NO.

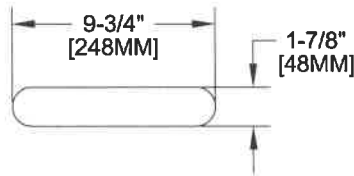
PRODUCT NAME:

SS 8" C/C DECK FAUCET

SPECIAL CONFIGURATION
CHECK BASE MODEL AND OPTIONS

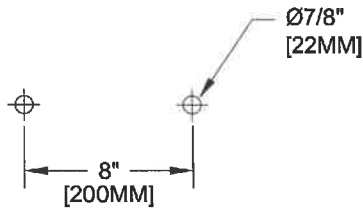


FOOTPRINT:



MODEL	DIM "A"	DIM "B"	DIM "C"
57630	2-3/8" [60MM]	6" [150MM]	6" [150MM]
57649	2-5/8" [66MM]	6-1/2" [165MM]	8" [200MM]
57657	3-1/4" [83MM]	7" [177MM]	10" [250MM]
57665	3-3/4" [98MM]	7-1/2" [188MM]	12" [300MM]
57673	4-5/8" [115MM]	8-3/8" [212MM]	14" [350MM]
57681	5-1/8" [131MM]	9" [228MM]	16" [400MM]

ROUGH-IN:



MODEL:

57630 WITH 6" SWING SPOUT

57649 WITH 8" SWING SPOUT

57657 WITH 10" SWING SPOUT

57665 WITH 12" SWING SPOUT

57673 WITH 14" SWING SPOUT

57681 WITH 16" SWING SPOUT

OPTIONS OR MODIFICATIONS:

SUPPLY LINES (24" OR 36") CIRCLE LENGTH

DJ SUB-ASSY (7-1/4" OR 13") CIRCLE LENGTH

HANDLES (CROSS OR WRIST) CIRCLE STYLE

VANDAL RESISTANT KIT

OTHER _____

FEATURES

CONTROL VALVE

- * 8" DECK MOUNT
- * STAINLESS STEEL CONSTRUCTION
- * SWIVELLING SEAT DISKS
- * HOT SIDE STEM - RIGHT HAND
- * COLD SIDE STEM - LEFT HAND
- * LEVER HANDLES OR WRIST HANDLES
- * SWING SPOUT

SYSTEM LIMITS

- * TEMP: 40°F MIN. TO 140°F MAX.
- * PRESSURE: 200 PSI MAX. STATIC
- * 2.20 GPM AT 80 PSI

SHIPPING WEIGHT

- * 5.5 LBS

* NSF 61-9 APPROVED & LISTED
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ANSI/A112.18.1M

FISHER

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Submittal Sheet

02/25/2021

ITEM# 86 - SANDWICH / SALAD PREPARATION REFRIGERATOR (1 EA REQ'D)

Delfield 4464NP-16

Sandwich/Salad Top Refrigerator, two-section, 64" W, 21.60 cubic feet, (2) doors, (2) 1/1 GN shelves, stainless steel top with polyethylene cutting board & (16) 1/6 size plastic pans, ABS interior sides, stainless steel front & sides, 5" casters, front-breathing rear-mounted refrigeration system, R290 Hydrocarbon refrigerant, 0.35 hp, cUL, UL, NSF

ACCESSORIES

Mfr	Qty	Model	Spec
Delfield	1		NOTE: Freight quotes are only valid from Delfield
Delfield	1	0460003CN	3 year parts & labor warranty, standard
Delfield	1	W00007ACN	7 year compressor warranty, standard
Delfield	1		, standard
Delfield	1		Self-Contained refrigeration, standard
Delfield	1		Telescoping lid, standard

ELECTRICAL

	VOLTS	CYCLE	PHASE	CONN	AFF	NEMA	AMPS	KW	HP	MCA	MOCP
1	115	60	1	Cord & Plug		5-15P	6				



Project _____
 Item _____
 Quantity _____
 CSI Section 11400
 Approved _____
 Date _____

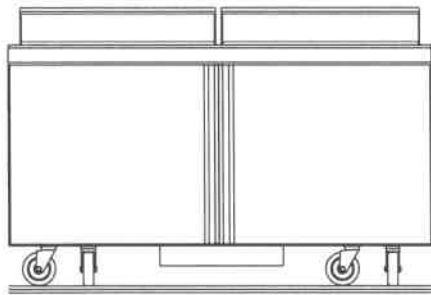
4464NP Salad Top

Front-Breathing Self-Contained Salad Top Refrigerated Bases

4464NP Salad Top

Models

- 4464NP-8 Two section with doors, eight pan capacity
- D4464NP-8 Two section with drawers, eight pan capacity
- 4464NP-12 Two section with doors, twelve pan capacity
- D4464NP-12 Two section with drawers, twelve pan capacity
- 4464NP-16 Two section with doors, sixteen pan capacity
- D4464NP-16 Two section with drawers, sixteen pan capacity



4464NP-16

Standard Features

- Patented air screen ensures product stays cold without drying it out
- All 4400 Series units are 100% front breathing, which allows the unit to be pushed against a wall or built into a cabinet or an existing line up
- Durable, rugged stainless steel sides, top and front
- Features Delfield's exclusive ABS interior (on sides). ABS is extremely durable - it won't dent, chip or corrode and is backed by a limited lifetime warranty
- Delfield supplies 1/6 size pans and positive placement adapter bars for top opening
- Dual level pan brackets allow the pans to be lowered an additional inch in the unit without tools to provide additional pan temperature holding performance
- Salad top refrigerators are standard with 10" wide, dishwasher safe polyethylene cutting board
- "D" prefix models feature Delfield's new drawer system. Drawers are backed by a 10-year warranty on the track assembly
- Environmentally friendly R290 refrigerant
- High density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane keeps energy costs low
- Bent in full length handle
- Standard on 5" casters for easy cleaning and installation
- 10' cord and plug supplied
- One epoxy coated wire shelf standard, installed per door section
- ACT solid state electronic control
- Three year parts and labor warranty and an additional two year compressor parts warranty

Options & Accessories

- Various lid options
- 18" wide single tier overshelf
- Stainless steel finish on back
- Plastic laminate on front
- Additional wire shelves
- 3" casters, 4" ride height
- Door lock
- Exterior thermometer

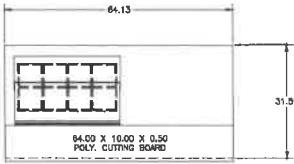
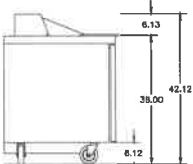
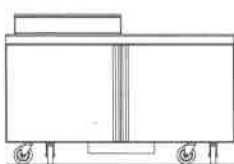
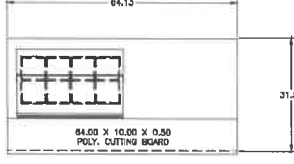
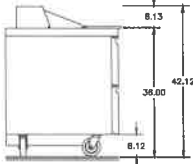
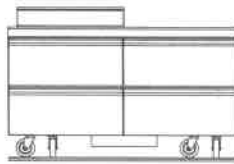
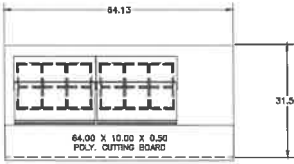
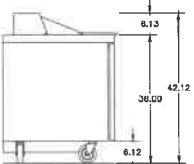
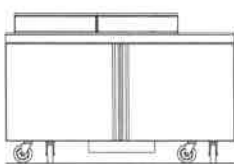
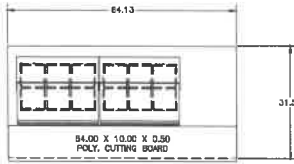
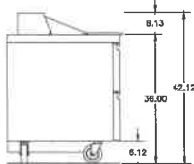
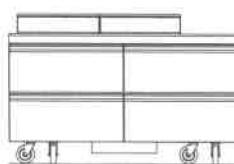
980 S. Isabella Rd.
 Mt. Pleasant, Michigan 48858

Phone: 800-733-8948
 Fax: 800-669-0619

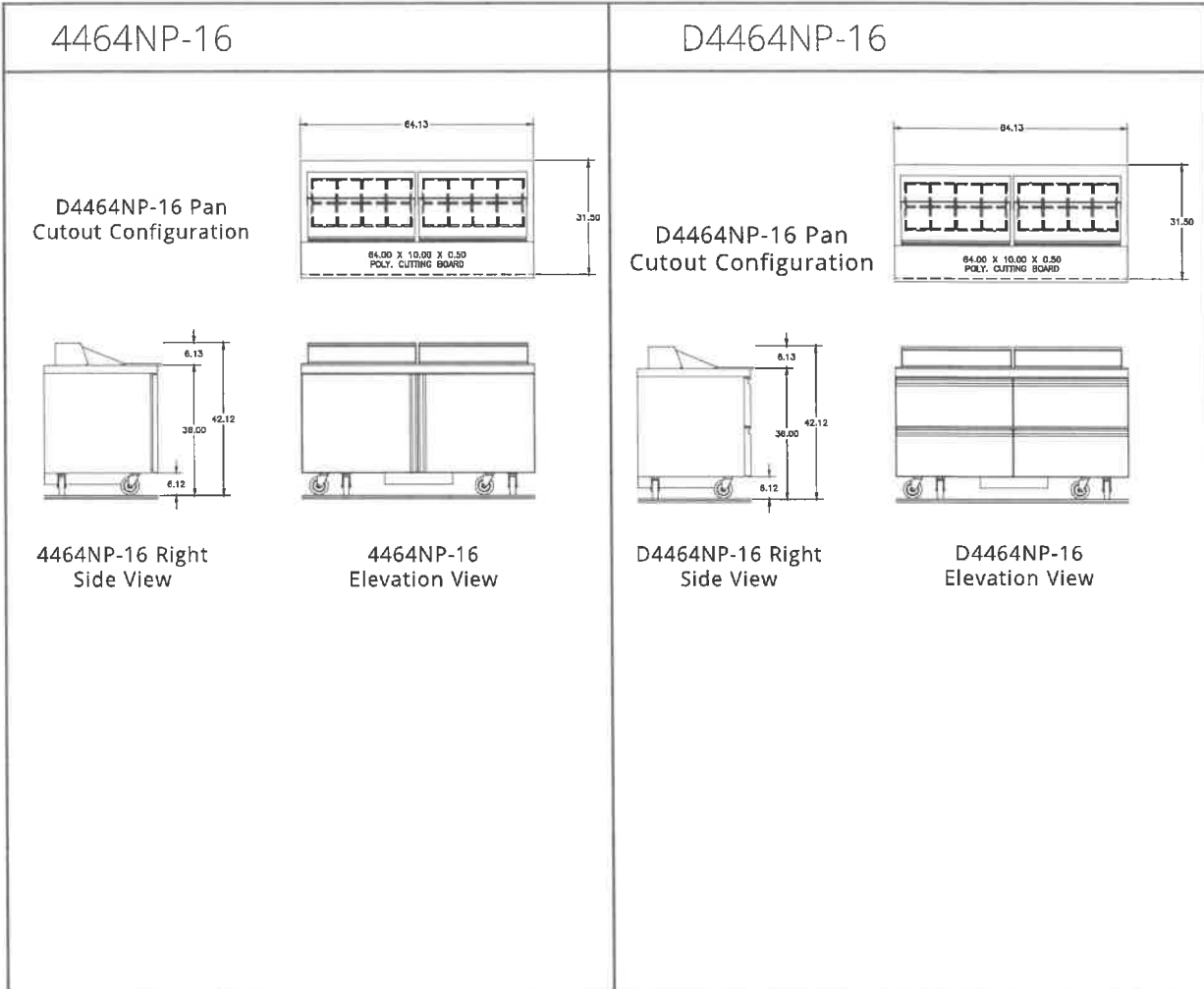
www.delfield.com
 7069_4464NPP-S
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<p style="text-align: center;">4464NP-8</p> <p style="text-align: center;">4464NP-8 Pan Cutout Configuration</p>  <p style="text-align: center;">4464NP-8 Side View</p>  <p style="text-align: center;">4464NP-8 Elevation View</p> 	<p style="text-align: center;">D4464NP-8</p> <p style="text-align: center;">D4464NP-8 Pan Cutout Configuration</p>  <p style="text-align: center;">D4464NP-8 Right Side View</p>  <p style="text-align: center;">D4464NP-8 Elevation View</p> 
<p style="text-align: center;">4464NP-12</p> <p style="text-align: center;">4464NP-12 Pan Cutout Configuration</p>  <p style="text-align: center;">4464NP-12 Right Side View</p>  <p style="text-align: center;">4464NP-12 Elevation View</p> 	<p style="text-align: center;">D4464NP-12</p> <p style="text-align: center;">D4464NP-12 Pan Cutout Configuration</p>  <p style="text-align: center;">D4464NP-12 Right Side View</p>  <p style="text-align: center;">D4464NP-12 Elevation View</p> 





INSTALLATION NOTE:
 Refrigeration system is designed so that air will flow under the unit, through the compressor area and out the front of the unit. Any restriction to this air flow path will void the warranties.

4464NP Salad Top

Specifications									
Model	1/6 Size Pan Cap.	# of Shelves	Shelf Area	Volume	h.p.	V/Hz/Ph	Amps	nema plug	Ship Weight
4464NP-8	8	2	7.76ft ²	21.60ft ³	.35	115/60/1	6.0	5-15P	421lbs/191kg
D4464NP-8	8	NA	NA	21.60ft ³	.35	115/60/1	6.0	5-15P	522lbs/237kg
4464NP-12	12	2	7.76ft ²	21.60ft ³	.35	115/60/1	6.0	5-15P	421lbs/191kg
D4464NP-12	12	NA	NA	21.60ft ³	.35	115/60/1	6.0	5-15P	522lbs/237kg
4464NP-16	16	2	7.76ft ²	21.60ft ³	.35	115/60/1	6.0	5-15P	421lbs/191kg
D4464NP-16	16	NA	NA	21.60ft ³	.35	115/60/1	6.0	5-15P	522lbs/237kg





Specifications

Exterior top is one-piece 22-gauge stainless steel with integral 2.12" (5.4cm) square nosing at the front. Top of drawer unit has openings to accept 8, 12 or 16 1/6-size 4" (10cm) deep plastic pans. Top of door unit has openings to accept 8, 12 or 16 1/6-size 4" or 6" (10cm or 15cm) deep plastic pans. Adapter bars and 1/6 pans are supplied by Delfield. Temperature in top opening to maintain 33°F (1°C) to 41°F (5°C), with pans recessed 2.5" (6.4cm) at 86°F ambient room temperature, meeting NSF 7 requirements. One 64" x 10" x .5" (163cm x 25.4cm x 1.3cm) polyethylene cutting board is mounted on the top at the front edge.

Dual level pan brackets allow the pans to be lowered an additional inch in the unit without tools to provide additional pan temperature holding performance.

Exterior back and bottom are two-piece 24-gauge galvanized steel. Exterior ends are stainless steel.

Interior sides are thermoformed ABS plastic with integral shelf supports. Base is fully insulated with high-density foamed in place environmentally friendly, Kyoto Protocol Compliant, Non ODP (Ozone Depletion Potential), Non GWP (Global Warming Potential) polyurethane.

Refrigeration system uses R290 refrigerant. Compressor is .35 H.P., with condenser coil and condensate evaporator mounted on rear of the cabinet. Evaporator coil is located on the interior rear wall of the cabinet. Refrigerant flow is controlled by a capillary tube. Cabinet maintains an interior cabinet temperature of 36°F to 40°F (2°C to 4°C).

ACT control: ACT electronic, solid state control, mounted on the exterior rear of the cabinet, allows unit to maintain precise temperatures in heavy duty conditions.

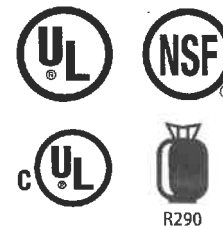
Electrical connections are 115 volt, 60 Hertz, single phase. Unit has a 10' (3.3m) long electrical cord and NEMA 5-15P plug.

Casters: Equipment is mounted on 5" (13cm) diameter plate casters with front two locking. Equipment clearance above the floor is 2.5" (6cm).

The following applies to two door models only. Doors have a 22-gauge stainless steel exterior, with thermoformed ABS plastic interior liner. Cabinet has one adjustable epoxy-coated wire shelf per door opening.

The following applies to four drawer models only. Drawer fronts have a 22-gauge stainless steel exterior, with thermoformed ABS plastic interior liner. Drawer frames are 12-gauge stainless steel. Drawer slides are 11-gauge stainless steel with Delrin bearings. Each section has two drawers. Each top drawer holds two full size 12" x 20" (30.5cm x 50.8cm) pans 4" - 6" (10.6cm -15.2cm) deep. Each bottom drawer holds two 12" x 20" (30.5cm x 50.8cm) pans 4" (10.6cm) deep. Pans supplied by others.

4464NP Salad Top



Welbilt reserves the right to make changes to the design or specifications without prior notice.

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